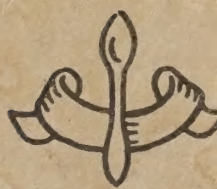


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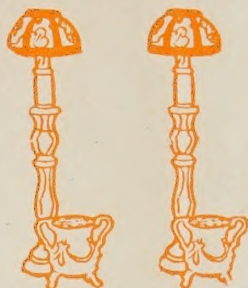
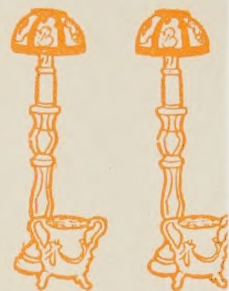
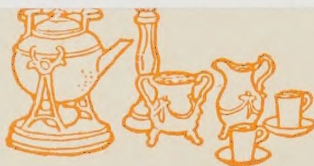
DINNER DISHES





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Mary Williamson



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Dinner Dishes

A Dinner Dish for every day in
the year

Selected from
TABLE TALK, GOOD HOUSEKEEPING,
THE BOSTON COOKING SCHOOL
COOK BOOK, AND OTHERS



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JANUARY.



1.—Boiled Turkey With Oyster Sauce.

Dress, clean, and truss a turkey; put it into a large kettle, half cover it with boiling water, cook until tender; do not add any salt until it is half done.

OYSTER SAUCE.—Take one pint of oysters (reserve the liquor) and wash them. Heat and strain the liquor, and cook the oysters in it until plump. Remove them and thicken the juice with butter and flour, adding salt and pepper and 1 cup of the water in which the turkey was boiled.



2.—Orange Bread Pudding.

Two cups of the crumb of the bread; cover them with 2 cups of water, soak for ten minutes, add the unbeaten yolks of two eggs, $\frac{1}{2}$ a cup of sugar, adding same gradually, and beating well; a tablespoonful of butter

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and the grated rind and juice of an orange. Bake twenty-five minutes. When cool cover with a meringue made of the whites of the eggs. Serve warm.



3.—Brown Veal Broth.

Fry a large slice of veal, a small slice of beef, and a thin slice of bacon in a little butter; then put them into a saucepan, with 2 quarts of boiling water, 2 small onions and 1 carrot chopped, the rind of $\frac{1}{2}$ a lemon, pepper and salt; let them simmer gently for 2 hours; remove the meat, and strain the soup, if preferred.



4.—Boiled Tongue Spiced.

Boil the tongue until tender. Trim off the roots and rub the tongue over with the following: one teaspoonful of allspice, half a teaspoonful each of ginger and pepper; then dredge with flour. Fry an onion in a tablespoonful of butter and in this fry the tongue. When brown all over, put it into a saucepan. Make a sauce with the butter left in the pan, a tablespoonful of flour and a pint of water. Pour this over the tongue, add half



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a cup of vinegar and half a cup of raisins. Simmer until tender.

5.—Quince Charlotte.

Line a 3 pt. lard pail with macaroons which have been spread on the inside with beaten quince jelly. Beat a pt. of cream until solid, add a third of a cupful of sugar, and vanilla to flavor. Fill into the mold, pack in ice and salt three hours and serve with quince syrup.—From “Good Housekeeping Magazine.”



6.—Oysters au Beurre Noir.

Put a tablespoonful of butter into a saucepan and let it melt and get golden brown, but do not burn; let cool a little; add a teaspoonful of vinegar. Put a pint of drained oysters into a hot saucepan; shake them to prevent burning, season with salt and pepper. When the oysters are plumped, pour the hot vinegar and butter over them.



7.—Liebig Soup.

Mince a lb. of beef, very fine; cover with a pt. of cold water in which a turnip, a carrot,



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an onion, and a clove have been boiled; heat gradually, and let it simmer 10 minutes; season with salt and pepper.



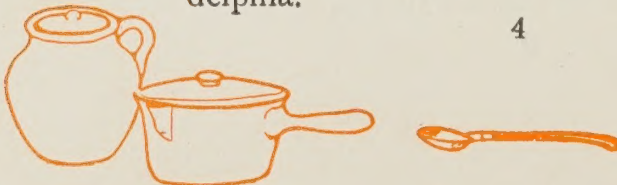
8.—French Stew.

Cut into pieces 3 lbs. of lean beef; peel and slice two qts. of ripe tomatoes (or 1 can); put the whole into a stewpan, and season with salt and pepper. Cover closely. When the tomatoes are soft, stir in 3 ozs. of butter rolled in flour, and stew a little longer until the meat is tender.



9.—Indian Trifle.

Mix together 3 tablespoonfuls of rice flour and 3 tablespoonfuls of finely ground Indian meal. Scald 3 cupfuls of milk; add then a portion of it to the dry mixture; stir all together and continue to stir over the fire until the milk is very thick. Add 4 tablespoonfuls of sugar; cover and cook slowly for 10 minutes. Add 5 drops of cinnamon extract and $\frac{1}{2}$ a cupful of shaved citron, and turn into a mold or a glass dish. Serve with a custard sauce.—From "Table Talk," Philadelphia.



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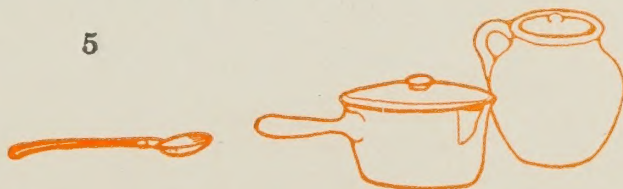
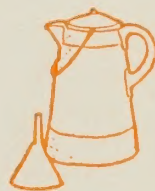
10.—Jellied Salmon.

Reduce a qt. of stock to one cupful by boiling it. Add $\frac{1}{2}$ a teaspoonful of soaked gelatine. Take small timbale molds and set them on a block of ice. Pour enough of the stock in each to cover the bottom; ornament the bottom and sides with cold cooked beets and turnips sliced and cut into fancy shapes. When this becomes firm, put a teaspoonful of mashed potato into each and nearly fill with finely picked canned salmon; pour on top the remainder of the soup; let it harden; and when wanted, wrap a hot cloth about each mold for a minute and turn out on lettuce leaves and serve with mayonnaise.



11.—Pea Soup Without Meat.

Boil together until tender in 3 qts. of water, 1 pt. of split peas, 6 onions, the outside sticks of a head of celery, a bunch of sweet herbs, and 2 carrots; pepper and salt to taste. When tender, squeeze through a vegetable press; boil up once and serve with bits of toasted bread. A few slices of bacon cooked with the vegetables give a very nice flavor.



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12.—Scalloped Parsnips.

Boil until tender $1\frac{1}{2}$ lbs. of parsnips and put them through a sieve; add to them 3 ozs. of butter, $\frac{1}{2}$ a gill of milk, 2 teaspoonfuls of salt, a pinch of cayenne. Put this into a baking dish, cover with bread-crumbs and bits of butter, and brown in a hot oven.



13.—Chester Cream.

Mix the finely shredded peel of a lemon and a teaspoonful of the juice with a pint of cream; sweeten with sugar to taste. Beat all to a very stiff froth and lay it on a sieve for several hours in a cold place. When ready to use, pile on a glass dish; arrange macaroons around it and serve.



14.—Hominy Croquettes.

One cupful of boiled hominy, 1 tablespoonful of melted butter, a teaspoonful of sugar; mix well. Add a little milk and a well-beaten egg. Shape and roll in egg and crumbs and fry in very hot deep fat.



15.—Chicken Consomme.

Into a large pot put a fowl and four quarts of water and let it simmer for four hours.



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After it has been cooking for three hours add an onion, a stalk of celery, salt and pepper. Strain it through a cloth. When cold remove the grease.

16.—Jellied Figs.

Wash two dozen figs, put them into a saucepan with just enough water to cover them. Dissolve half an ounce of gelatine in a cup of cold water. When the figs are tender add the gelatine to them and $\frac{1}{2}$ a cup of sugar; stir until dissolved and slightly cooled. Add the juice of a lemon. Turn into a mold that has been wet in cold water. If there is not enough liquid add boiling water and $\frac{1}{2}$ a cup of sherry wine. Serve with whipped cream or custard.



17.—Potato Timbale.

X Grate four raw potatoes into a pint of milk. Beat two eggs separately. Add the yolks to the milk and potatoes; then stir in the whites, season with $\frac{1}{2}$ teaspoonful salt and a salt-spoonful of pepper. Butter timbale molds and sprinkle them with finely chopped parsley; fill them with the mixture, put them in a pan of hot water and set them in



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the oven for twenty minutes. Serve a cream sauce around them or serve plain.

18.—Bread Pudding.

Butter a deep mold and sprinkle it with sultana raisins. Fill the mold with stale bread-crumbs. Beat two eggs ; add to them 2 tablespoonfuls of sugar, a cup of milk and a teaspoonful of vanilla. Pour this over the bread-crumbs, slowly ; do not touch them, but let them absorb the liquid. When that is done stand the mold in a pan of hot water and put in the oven for about fifteen minutes.

SAUCE.—Into a saucepan put half a pint of water ; mix a teaspoonful of cornstarch and a quarter of a cup of sugar. When the water boils, add these to it. Stir until it comes to a boil ; then add half a glass of either quince or currant jelly.

19.—Mutton Balls With Oyster Sauce.

Chop fine, enough cold mutton to make a pint ; season with salt and pepper. Add two unbeaten eggs, adding one at a time. Mix well and roll into balls.

SAUCE.—Drain half a pint of oysters ; put them on the fire and let them cook. Into



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another saucepan put one tablespoonful each of butter and flour ; let them melt. Add the juice from the oysters and milk enough to make a pint. Shake the oysters to prevent burning, but do not stir them. As soon as the liquid comes to a boil add the oysters and let come to a boil again ; then serve. Heat the balls by putting them into boiling water for a minute ; then serve with the sauce around them.



20.—English Apple Tart.

Fill a baking-dish with apples, sliced ; add a little water, sugar, and lemon juice. Cover with a crust, brush over with beaten egg, and bake an hour.



21.—Corn Dumplings.

Crush in a mortar 1 can of corn ; add two eggs, salt and pepper to taste, and sufficient flour for binding. Drop the mixture with a teaspoon into boiling water, and cook twelve minutes ; drain and serve with stewed chicken. —From "Good Housekeeping Magazine."

22.—White Bean Soup.

Into a pot put two quarts of soup stock, a carrot, two onions, a small turnip cut fine,



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and two cups of white beans. Boil for an hour; add a little flour made smooth in a little of the stock, salt and pepper to taste, and a little chopped parsley.



23.—Jellied Nuts (FOR A SALAD).

Into a saucepan put one quart of beef stock; season well and add two-thirds of a box of soaked gelatine. When dissolved, strain. Chop fine a cupful of English walnuts; soak them in a hot French dressing for half an hour. Wet small molds, half fill them with the nuts; pour over the dissolved gelatine mixture, stand in a cool place to harden. Turn out on lettuce leaves and garnish with mayonnaise dressing.

24.—Prune Snowballs.

Soak a cupful or more of prunes in cold water for twenty-four hours. Have ready a dish of boiled rice and a number of small pudding cloths wrung out of hot water. Lay these one at a time, over a small bowl and spread the rice on each cloth about $\frac{1}{2}$ an inch thick. Put three prunes in the centre; draw up the cloth until the prunes are covered



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with rice; tie tightly and steam for ten minutes. Turn out on a hot dish and serve with a lemon or wine sauce.—From "Table Talk," Philadelphia.

25.—Bisque of Oysters.

Put about two dozen oysters into a saucepan with the juice; when the gills are curled, drain them well. Into another saucepan put a tablespoonful of butter and an onion sliced; let it fry but not brown; sprinkle over it a pinch of curry powder, salt, and a dash of cayenne. Add the oyster juice, thicken with flour or potato flour. Add the oysters chopped fine.



26.—Beef with Vegetable Cones.

Roll a round steak (having previously seasoned it with salt, pepper, and chopped parsley), tie it up with string. Boil a few carrots, a few potatoes, and a cupful of spinach each in a different saucepan. When cooked mash them and pack into egg cups; turn out carefully around the steak, alternating the colors. Put the dish into the oven for a few minutes to reheat, and then serve.



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27.—Halibut Steak.



Wash and wipe the steaks ; dip each one into beaten egg and bread-crumbs and fry in hot fat. Serve with lemon points and parsley.

28.—Red Bean Soup, No. 1.



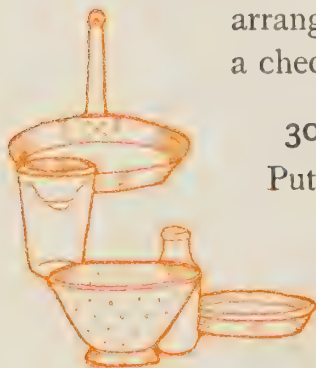
Soak a pint of red beans for four hours in cold water ; put them into a saucepan with a cup of white stock ; cook until tender and rub through a sieve. Put them into the saucepan again and add a small piece of salt pork, an onion, a carrot, and a bunch of herbs ; season with salt and pepper. Cook for an hour ; strain ; add $\frac{1}{2}$ a glass of claret if you have it, and serve with small croutons.

29.—Checkerboard Salad.

Cut balls from three boiled turnips and three boiled beets, with a vegetable cutter when cold. Cover a small platter with lettuce leaves and a thick layer of mayonnaise ; arrange the red and white balls to represent a checkerboard and serve.

30.—Chicken and Oyster Patties.

Put two tablespoonfuls of butter and three



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of flour in a saucepan; add one-half teaspoonful salt, and one-fourth teaspoonful white pepper; put over the fire, and when melted and mixed, add one pint of cream or rich milk. Stir until it thickens; then add one pint diced chicken and simmer five minutes. Add one pint of oysters drained, and cook until the edges have curled. Fill heated patty shells and serve.—From "Table Talk," Philadelphia.



31.—Griade Panee.

Two veal steaks, cut into pieces about four inches square; salt and pepper. Toast several slices of bread and roll out until well crumbed; also take one egg, beat it well. Dip both sides of the meat into the beaten egg and then into the bread-crumbs. Have on the fire a pan with two tablespoonfuls of lard. Let it get very hot; then place the meat in it. Let the meat fry until brown and crisp.—From "Table Talk," Philadelphia.





FEBRUARY.

1.—Potato Pasty.

Cut a pound and a half of rump steak into thin slices; season it with pepper and salt; lay it in the bottom of deep dish; put small bits of butter over it and pour over a large cup of stock. Mash mealy potatoes and cover the top of the dish with them; bake a nice brown and serve.



2.—Cream of Onion Soup.

Put six sliced onions into a large saucepan with a little butter; do not let them brown. Add a quart of water, a pint of milk, salt, pepper, mace, and sugar to taste. Cook slowly for an hour; then put through a strainer. Return to the fire, thicken with a teaspoonful of cornstarch dissolved in a little cold water, and bring again to a boil. Cook for a minute; then take off the fire and add the beaten yolks of three eggs

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mixed with a cupful of cream or milk.
Serve at once.

3.—Fricassee of Shrimp.

One can of shrimps, a tablespoonful of flour, a tablespoonful of lard, a can of tomatoes, an onion sliced, a teaspoonful of salt, two pinches of red pepper, half a pint of boiling water and a clove of garlic. Brown the flour and lard; add the sliced onion, then the tomatoes; add the shrimp, then the half pint of boiling water; then add the salt, pepper and garlic; place on the back of the stove and cook slowly for an hour.—From "Table Talk," Philadelphia.



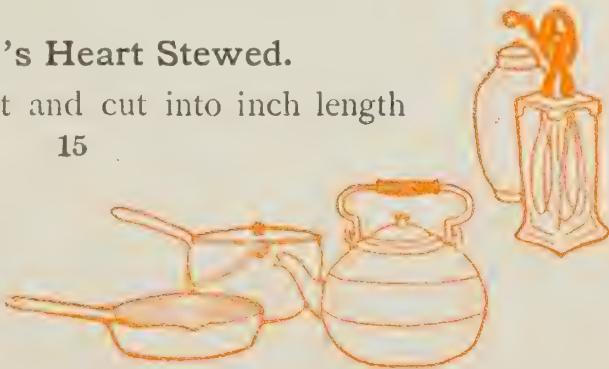
4.—Celery Cooked in Stock.

Cut celery into two inch lengths; cover them with stock and simmer until tender; season with a little onion juice, salt and pepper. Drain them and keep the celery hot while you thicken the stock with a tablespoonful of flour and one of butter. Add the celery; mix gently and serve.



5.—Beef's Heart Stewed.

Wash the heart and cut into inch length



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pieces. Simmer for ten minutes in just enough water to cover. Add salt to draw out the blood ; as the scum rises take it off. Take out the meat and strain the liquor. Put into a saucepan a chopped onion, the meat, a tablespoonful of catsup, a little chopped parsley, and a few stalks of celery chopped, salt, pepper, and a tablespoonful of butter. Add the liquor and simmer until tender ; thicken with a little browned flour.

6.—Creole Fish.

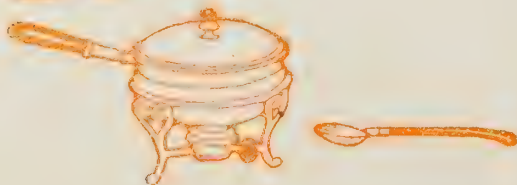


Into a saucepan put a heaping tablespoonful of butter. Melt but do not let it brown. Add half an onion cut fine. Let simmer a minute, then add 1 cup of tomatoes (canned), three sprigs of parsley chopped fine, and one tablespoonful of flour ; let cook for fifteen minutes. Take a small bass, cut it into two inch pieces ; see that all the bones are out and add the fish to the soup ; let all simmer for about twenty minutes. Serve.

7.—Tomato Salad With Shrimp.



Cut in half six large tomatoes ; scoop out the centres. Let these stand in a French dressing for half an hour. Open a can



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of shrimps, clean them and put them into the French dressing. Arrange a platter with lettuce leaves; stand the tomatoes on them; fill the centres with the shrimp; put a spoonful of mayonnaise dressing on top of each and serve.



8.—Mutton Chops a la Maintenon.

Wipe six French chops cut $1\frac{1}{2}$ inches thick. Split meat in halves, cutting to the bone. Cook $2\frac{1}{2}$ tablespoonfuls of butter and 1 tablespoonful of onion for five minutes; remove onion, add $\frac{1}{2}$ cup of chopped mushrooms, and cook five minutes; then add 2 tablespoonfuls of flour, 3 tablespoonfuls of stock, 1 teaspoonful finely chopped parsley, $\frac{1}{4}$ teaspoonful salt, and a few grains of cayenne. Spread mixture between layers of chops; press together lightly. Wrap in buttered paper cases and broil ten minutes. Serve with a sauce.—From "The Boston Cooking School Cook-Book."



9.—St. Denis Cream of Tomato Soup.

One qt. of beef stock, 1 qt. of tomato juice, 1 pt. of cream (or milk), salt and a pinch of soda. Heat the stock, stew and



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strain the tomatoes until you have a qt. of juice. Heat the tomato juice and add the stock. Thicken with a little cornstarch. Heat the cream, to which add slowly the tomato soup. Do not let it boil after pouring together. Add salt to taste and just before serving add the pinch of soda.—From “Good Housekeeping Magazine.”

10.—Apricot Ice.

Press a can of apricots through a sieve. Add the juice and two cupfuls of water. Sweeten very sweet. Freeze.



11.—Fish Timbales.

Take a cupful of any cold cooked fish; pick it over carefully; season with salt and pepper. Add a tablespoonful of chopped parsley and enough white sauce to make it hold together. Butter timbale molds, turn the fish in, stand them in a pan of hot water and bake in the oven for half an hour.



12.—Bonnie Cream.

Sweeten to taste a pint of cream; add to it the peel of a lemon; let it boil slowly. Mix a teaspoonful of rice flour with a little



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of the cream; boil until smooth. Add the juice of the lemon, and mix with the boiled cream; let it boil up again. Cut a sponge cake into slices, lay them in a dish and pour the cream over them.



13.—Beef Stew (A CHEAP DISH).

Take three pounds of soup meat and cook it gently for four hours. Remove the scum as it rises. In another kettle boil one pint of split peas. Keep the meat covered and when half done add 2 potatoes, an onion, a carrot, and a turnip all cut fine; season with salt and pepper. Take out the meat; add the peas, put through a sieve, to the meat broth (having removed the fat), serve around the meat or in a gravy dish.



14.—Preserved Ginger Ice Cream.

Chop very fine six ozs. of preserved ginger; add to it a pint of cream, the juice of a lemon, half a pound of sugar. Mix well and freeze. This makes one quart.



15.—East Indian Curry.

Slice an onion and fry it in butter; soak in milk a small slice of bread and grate six



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sweet almonds ; beat two eggs into half a cupful of milk, and mix all well together, with half a pound of minced meat, a tablespoonful of butter and 1 tablespoonful of curry powder. Grease a pudding dish with butter and the juice of a lemon ; turn the curry in and bake in not a very hot oven. Serve boiled rice with it.

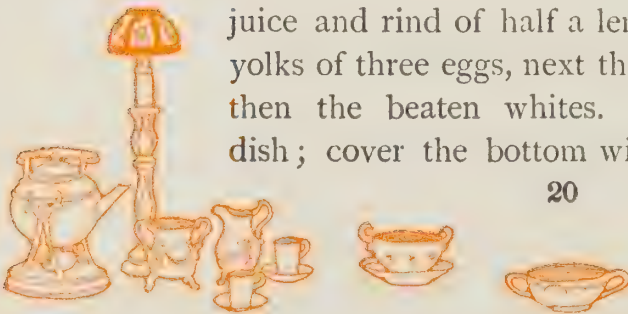
16.—Onion Soup.



Slice a dozen medium sized onions and brown them in butter, with a little flour ; add gradually 3 qts. of scalding hot milk ; season with salt and pepper and thicken with $\frac{1}{2}$ a pint of grated potato. Add half a pt. of cream ; or if you do not have it add a little butter.

17.—Cracker and Jam Pudding.

Soak half a cup of cracker crumbs in a cup of milk. Rub $\frac{1}{2}$ a cup of sugar and a tablespoonful of butter together ; add the juice and rind of half a lemon, then add the yolks of three eggs, next the soaked crackers, then the beaten whites. Butter a baking dish ; cover the bottom with a layer of jam ;



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then turn in the pudding. Bake half an hour. To be eaten cold.

18.—Cannelon de Boeuf.

Chop fine $1\frac{1}{4}$ lbs. of cold roast beef, $\frac{1}{4}$ of a lb. of boiled ham; add to this 1 beaten egg, 1 gill of stock, $1\frac{1}{2}$ teaspoonfuls of salt, $\frac{1}{2}$ teaspoonful of pepper, a pinch each of thyme and summer savory, and the grated rind of a lemon. Make this into a loaf; wrap it in buttered paper and bake for $\frac{3}{4}$ of an hour. Make a brown gravy to pour over it; season with catsup.



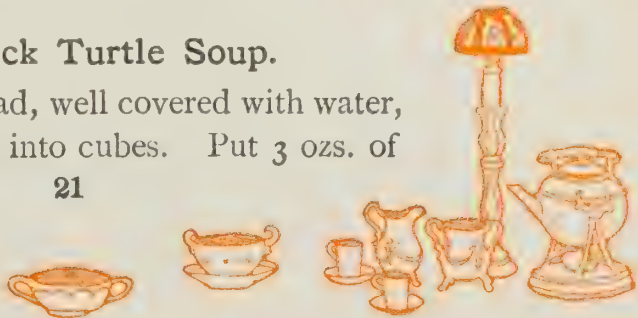
19.—Curried Carrots.

Stew young carrots until tender; cut them in four, lengthwise; to half a gill of the water in which they were stewed add a gill of cream or milk, an oz. of butter rubbed with $\frac{1}{2}$ a tablespoonful of flour, a pinch of salt, and a teaspoonful of curry powder; let it simmer in a saucepan until thickened; add the carrots and serve.



20.—Mock Turtle Soup.

Boil a calf's head, well covered with water, and cut the meat into cubes. Put 3 ozs. of



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butter, rubbed with 3 tablespoonfuls of flour, in the soup pot, to brown. When well colored, stir in gradually the liquor in which the head was boiled and the cubes of meat with some mace, cloves, and sweet marjoram, pepper and salt; let it simmer an hour or two; add a gill of cooking wine and just before serving add a squeeze of lemon juice.



21.—Rabbit of Oysters.

Cut off the muscles from a pint of oysters. Parboil them in their own juice until the gills curl; then put them in a hot bowl. Into a saucepan put a tablespoonful of butter and $\frac{1}{2}$ a pound of cheese, cut in small pieces, a salt spoonful of salt, and a dash of cayenne; while the cheese is melting, beat two eggs slightly and add to them the oyster liquor; mix this gradually with the melted cheese, add the oysters and turn on to pieces of hot toast. Serve at once.



22.—Savory Salad.

Put into a saucepan two tablespoonfuls of butter. Chop fine one pound of knuckle of veal, $\frac{1}{4}$ of a pound of ham, two mushrooms,



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one onion, the grated rind of a lemon, a carrot and $\frac{1}{2}$ a small turnip. Season with salt, pepper, and a little nutmeg. Add 1 pt. of good soup stock and let all simmer for an hour; add $\frac{1}{2}$ an ounce of gelatine which has been dissolved in cold water and cook twenty minutes longer. When done put all through a very coarse sieve; turn into small molds. When cold serve on lettuce leaves with finely chopped celery and mayonnaise dressing.



23.—Spanish Soup.

Fry four onions in butter; add a teaspoonful of sugar and when the onions are golden color put them into a saucepan with two quarts of melted stock; add a little parsley and a bay leaf; boil for eight minutes. Arrange some thin pieces of toast in the tureen, sprinkle them with a little pepper, pour the soup over them and serve.



24.—Apple Meringue.

Boil until soft 6 tart apples that have been peeled and cored; rub them through a sieve and sweeten to taste; to a pint of this pulp



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add the well-beaten whites of three eggs. Flavor with lemon juice. Serve with cream or custard.



25.—Spanish Salad.

Take small oranges, cut them in halves. Take out the insides, being careful not to break the cup shaped rind. Throw the rinds into boiling water (after having stood in cold salted water over night), cook until tender; strain the juice. Fill the cups with white grapes and sliced bananas; pour the orange juice over and a dash of sherry. Serve on lettuce leaves.



26.—Dresden Patties.

Take a stale loaf of baker's bread. Cut it in thick slices (two inches); then cut it in rounds with a fancy cutter; cut a smaller round out of the centre, being careful not to cut more than half way down. Beat an egg and add to it half a pint of milk and a pinch of salt. Stand the patties in this for half an hour until they have soaked up the milk. Fill them with creamed sweetbreads, and serve hot.



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27.—Fruit Salad, No. 1.

One cupful of apples, chopped fine ; half a cupful of celery, chopped fine ; one cupful of stoned white grapes cut in halves, and a cup of English walnuts blanched and chopped. Serve with a mayonnaise dressing.



X

28.—Sarah's Bread Pudding.

Butter a pudding dish ; sprinkle the bottom with a cup of bread-crumbs ; pour over these half a cupful of strawberry jelly, melted ; let it soak into the crumbs. Heat a quart of milk ; take it off the fire and add gradually the yolks of two eggs ; add the whites well-beaten ; stir carefully and turn on the bread-crumbs. Bake in the oven for half an hour. Serve with cream.



X





MARCH.

1.—Puree de Marrons.

Boil, peel, and put through a colander, one quart of French chestnuts; sprinkle them with vanilla sugar. Whip a quarter of a pint of cream, sweetened and flavored with vanilla. Put the chestnut pulp in little cups. Pile the whipped cream on top and serve at once.



2.—Veal Cutlets With Chestnut Sauce.

Take a rather thin veal cutlet, cover it with finely chopped celery, sprinkle with pepper and a teaspoonful of onion juice. Roll and tie it up. Put it in a saucepan and cover it with boiling water; add 1 bay leaf and 1 pt. of chestnuts, which have been shelled and blanched. Cover and cook for about an hour, season with salt. Put it on a platter; remove the strings, drain the chestnuts and



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save the water. Press them through a sieve ; add 1 tablespoonful of butter, 1 teaspoonful of salt, a saltspoonful of pepper, and enough of the water to make them of the consistency of cream. Pour over the roll and serve.

3.—Ducks Stuffed With Nuts.

Clean a pair of ducks and stuff them with the following : two cups of chopped English walnuts, a tablespoonful of onion juice, a teaspoonful of salt, a saltspoonful of pepper and 4 good-sized boiled potatoes. Roast about an hour and baste often.



4.—Soup a la Bonne Femme.

Boil a pint of milk and a gill of cream. Put a tablespoonful of butter in a pan and fry in it half a small cucumber shredded and 2 sprigs of chervil and tarragon ; add salt and sugar and a pint of white stock (veal or chicken). Beat the yolks of four eggs with some of the boiled milk (cooled) ; add the rest, strain into the stock, which must not be boiling, stir until the eggs thicken, but do not let it boil or the soup will curdle. Serve with croutons.



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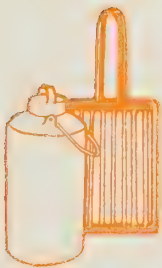
5.—Onion Puree.

Peel and slice six large onions ; pour boiling water over them and let them stand for fifteen minutes ; drain and fry them in three table-spoonfuls of butter ; season with salt, pepper and a pinch of nutmeg ; add $1\frac{1}{2}$ pts. of veal or chicken stock and let them cook in this until perfectly tender. Rub 2 table-spoonfuls of flour smooth in a little milk. In a sauce-pan have half a cup of cream and one pint of milk ; stir the flour into it and let it boil up and thicken, stirring all the time. Add it to the stock and onions and let all simmer for ten minutes. Serve.



6.—Pate de Foie Gras in Jelly.

To one qt. of hot water add one teaspoonful of beef extract, one slice of onion, one bay leaf, and a half teaspoonful of celery seed. Simmer ten minutes. Soak half a box of gelatine in half a cupful of cold water ; add to it the hot liquid and take at once from the fire. Season, add one teaspoonful of lemon juice, and strain. When cool pour a half inch layer of it in a plain mold which has been rinsed in cold water, stand in a cool



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place to stiffen, lay over it slices of foie gras, and pour enough of the liquid jelly to cover. Proceed in this way until the dish is full. Serve with dressed lettuce.—From “Table Talk,” Philadelphia.

7.—Salsify Saute.

Clean and boil a bunch of salsify in hot salted water ; drain and cut into cubes. Put two tablespoonfuls of butter into a saucepan ; when hot add the salsify ; season with salt and pepper. Toss it about ; be careful not to let it burn. Serve when the butter has been absorbed.



8.—Bisque of Clams.

For a qt. of soup take fifteen large clams ; stew them in one pt. water and their own liquor for a quarter of an hour. Boil 1 pint of milk ; stir a tablespoonful of butter and one of flour together ; then add the boiling milk, stirring all the time ; stand it to one side. Squeeze each clam with a lemon squeezer. Throw away the empty skins ; add the strained clams and broth to the white sauce, bring to a boil and remove from the fire while you



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beat the yolk of an egg with two tablespoonfuls of the soup. Add it to the rest while boiling hot, but do not let it boil again or the egg will curdle.



9.—Canadian Foam.

One cup of water, 1 cup of sugar, juice of a lemon, two small tablespoonfuls of cornstarch. Boil until clear; then add whites of three eggs beaten to a foam. (A very good and cheap dessert.)—From “Good Housekeeping Magazine.”

10.—Almond Ice Cream.

Chop and pound fine three ounces of almonds; after they have been blanched and cooled, add to them two tablespoonfuls of rosewater. Heat one pint of cream very hot, add two cups of sugar to it, and when the sugar is melted add the almonds. Simmer for ten minutes; when slightly thickened add one tablespoonful of arrowroot, rubbed smooth in a little cold water. When cold add a pint of milk (or cream if you have it), and beat with an egg beater until frothy. Then freeze.



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11.—Pot-au-Feu.

Put four lbs. of shin of beef cut in pieces and the bone broken into the soup pot ; add four qts. of cold water. Let it simmer for an hour ; add salt and the following vegetables, cut fine : 4 carrots, 2 turnips, a parsnip and 2 leeks, 2 onions and a root of parsley ; add pepper and a bay leaf. Let it simmer for five hours. Strain through a cloth. Take off the fat, when cold, and serve with the vegetables or not as preferred.



12.—Russian Pudding.

One pint of whipped cream, one-fourth pound rolled macaroons, one-half cup of powdered sugar. Stir the sugar and macaroons in the cream, put into a mold, pack in salt and ice for four hours.—From “Good Housekeeping Magazine.”



13.—Potato Cylinders.

Pare and parboil ten large potatoes. Take an apple corer and with it cut out as many cylinders as you can from the potatoes (the shells may be used for mashed potatoes). When ready to use, cover them with boiling



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salted water and simmer until tender. Drain and cover with melted butter and chopped parsley.



14.—Smothered Beef.

Take three pounds from the round. Put it into a stone pot, cover closely and cook in a moderate oven without any water for two hours; then quicken the oven and cook until tender. Pour off the gravy, add an equal amount of water, season with salt, pepper and a tablespoonful of vinegar, and thicken with a little flour wet and made smooth in a little cold water.



15.—Duchess Soup.

Put one tablespoonful of butter in a saucepan, and when melted add one cup of fine bread-crumbs and stir until golden brown. Add two quarts of chicken stock, season well and simmer half an hour. Rub through a sieve and return to the fire; add one cup of the breast of the chicken, diced, and simmer five minutes. Draw to one side where it will keep hot. Beat together three raw egg yolks and a cup of cream; add to the soup, stir



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for a minute and serve.—From “Table Talk,” Philadelphia.

16.—Orange Cream, No. 1.

Heat $\frac{1}{2}$ a cup of orange juice and $\frac{1}{2}$ a cup of sugar in the double boiler; beat the yolks of two eggs and add them to the hot orange juice; stir and cook until it coats the spoon; add 2 ozs. of dissolved gelatine, and strain into $1\frac{1}{2}$ cups of cream; add the rind of the orange grated, stir over ice water until it begins to stiffen; then turn into a mold.



17.—Irish Fritters.

Soak one pound of stale crusts and bits of bread in cold water; squeeze dry and break fine with a fork. Peel and boil one pound of white onions in salted water; when tender drain, chop fine, and add to the bread-crumbs; season with salt and pepper and a little chopped parsley. Form into small balls and fry in deep fat.



18.—Oysters a la Newburg.

Drain two dozen oysters. Throw them into a very hot pan; add a tablespoonful of



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butter, a salt spoonful of salt and a dash of pepper. Stir until the oysters are cooked; then add the beaten yolk of an egg and three tablespoonfuls of cream or milk (mix this with the egg). Mix well. Add two teaspoonfuls of sherry; stir well and do not let it boil. Serve on toast.

19.—Chicken Timbales Made From Left Overs.



Take 1 cup of chicken meat, the scraps left from roast or boiled chicken; add to it the yolks of one egg, salt, pepper and chopped parsley, a tablespoonful of butter, a tablespoonful of dried bread-crumbs and enough chicken stock to make quite moist. Mix all well together and put into greased timbale molds. Stand them in a pan of hot water in the oven for about $\frac{1}{2}$ an hour.

20.—Carrot Soup.



Into a soup kettle put about 5 lbs. of knuckle of veal, a gallon of cold water, a head of celery or $\frac{1}{2}$ teaspoonful of celery seed, $2\frac{1}{2}$ lbs. of chopped carrots, a pinch of cayenne pepper, 2 tablespoonfuls of salt;



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cover closely and let simmer for 3 hours, then remove the knuckle and serve.

21.—Breast of Lamb With Tomatoes.

Have the butcher cut out the bones; put them in a saucepan with 2 qts. of sliced tomatoes, $\frac{1}{2}$ of a teaspoonful of salt, $\frac{1}{2}$ a teaspoonful of pepper and 1 chopped onion. Simmer until the tomatoes are reduced one-half; then rub through a sieve. Wipe the meat with a damp cloth, sprinkle the inside with salt, pepper, and a little thyme, and 2 tablespoonfuls of chopped parsley; roll tightly and tie. Melt a tablespoonful of dripping in a deep saucepan, and in it brown the rolled meat, turning it often that it may be nicely colored. Pour over it the hot strained tomato and simmer for $1\frac{1}{2}$ hours, thickening the tomatoes and adding any necessary seasoning about a quarter of an hour before serving.—From "Table Talk," Philadelphia.

22.—Egg Gimblettes With Cheese.

Beat 4 eggs just enough to mix; add $\frac{1}{4}$ of a teaspoonful of salt, a dash of cayenne,



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one grate of a nutmeg, 4 tablespoonfuls of thick cream and 4 tablespoonfuls of grated Gruyère. Butter six timbale molds and divide the mixture among them. Set in a pan of hot water, cover and cook in a moderate oven until set in the centre. Turn out and when cold cut each in half roundwise. Roll in bread-crumbs, dip in beaten egg, then roll again in crumbs. Fry in smoking-hot fat, drain and roll in grated cheese. Serve very hot.—From "Table Talk," Philadelphia.



23.—Compote of Marshmallows.

Peaches, Maraschino cherries, oranges, pecan nuts, and fresh marshmallows. Cut in halves, then quarter the peaches and oranges; mix in the nuts and marshmallows with the fruit juice. Cover with whipped cream and garnish the top with the cherries.—From "Good Housekeeping Magazine."

24.—Round of Beef.

Buy 4 or 5 lbs. of the upper part of the round; have it cut in a thick square piece. When ready to roast put six or eight peeled raw potatoes around it, season and cook quickly for fifteen minutes, then not so fast;



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serve rather under done, so that it can be heated for the second time.

25.—Queen Fritters.

Put one tablespoonful of butter with half a cup of water over the fire; when boiling, add half a cup of flour. Beat rapidly until smooth, and the dough forms into a round loaf. Take from the fire and when a little cool, beat in one whole egg; then add a second egg and beat until smooth. Drop this dough, by small spoonfuls, into smoking hot fat, and cook slowly. They will keep turning and bursting until done. Serve with any sauce desired.—From "Good House-keeping Magazine."



26.—Mutton Cutlets With Onion Cream.

Sprinkle a little salt and pepper over mutton chops and put them in a pan with a little melted butter; cover them with a piece of buttered paper. After ten minutes, turn the cutlets and replace the buttered paper for ten minutes longer. Peel onions and cut them up fine; then put them in a saucepan with an ounce of butter; cover, and let them



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simmer but not brown. Add salt, white pepper, and half a tablespoonful of flour; stir and add gradually half a pint of hot milk, with a pinch of sugar. Let cook four minutes and strain. Lay the cutlets on a platter in a circle and pour the sauce around them.



27.—Apricot Sponge Cake Pudding.

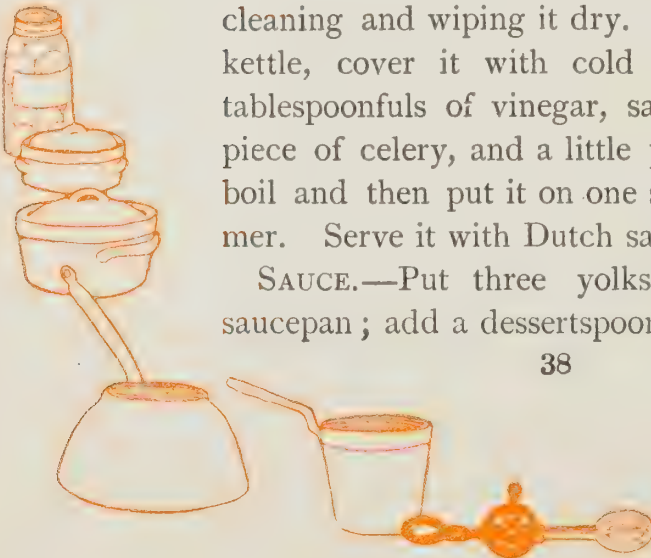
Take one can of apricots and put them through a sieve. Make a small plain sponge cake baked in two layer pans. Put the apricot pulp between and on top of the cakes. Whip three-quarters of a cup of thick cream with a tablespoonful of powdered sugar, pile on top the cake, and serve.



28.—Bass With Dutch Sauce:

Take the bass and tie it in a cloth, after cleaning and wiping it dry. Lay it in a fish kettle, cover it with cold water and two tablespoonfuls of vinegar, salt, an onion, a piece of celery, and a little parsley. Let it boil and then put it on one side to just simmer. Serve it with Dutch sauce.

SAUCE.—Put three yolks of eggs in a saucepan; add a dessertspoonful of flour, two



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tablespoonfuls of butter, a pinch of salt and a dash of nutmeg ; moisten it with quarter of a pint of cold water and stir over the fire until just ready to boil. Put the saucepan to one side and add, by degrees, a tablespoonful of butter, stirring all the time. Add the juice of a lemon and serve.



29.—Chocolate Custard Pie.

Line pans with crust ; dissolve quarter of a cake of chocolate over the teakettle ; add to it a pint of boiling water and boil three minutes. Let it cool and add the beaten yolks and whites of four eggs and half a cup of sugar. Add a quart of milk and two teaspoonfuls of vanilla. If a meringue is liked save the whites of two eggs.



30.—Lima Bean Salad.

Take cold lima beans and let them soak in a French dressing for half an hour. Then arrange them on lettuce leaves with mayonnaise dressing.



31.—Fillet of Beef With Mushrooms.

Lard the fillet and put it in a baking-pan with a slice of onion, a bay leaf, a sprig of



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parsley, a small carrot sliced and $\frac{1}{2}$ a cupful of stock. Put a tablespoonful of melted butter over the fillet and bake in a quick oven for $\frac{1}{2}$ an hour, basting frequently. Dish the fillet; add 2 tablespoonfuls of flour to the fat in the pan; mix; add a pint of stock, a teaspoonful of kitchen bouquet; strain; add a can of mushrooms, a teaspoonful of salt, a dash of pepper; when boiling pour around the fillet and serve very hot.



APRIL.



1.—Cream of Potato Soup.

Three potatoes sliced, a slice of onion, a stalk of celery cut fine, a bay leaf and $\frac{1}{4}$ of a teaspoonful of celery seed. Cover with 1 pt. of boiling water. When all are tender press through a colander; add 1 qt. of hot milk. Rub smooth 2 tablespoonfuls each of flour and butter, add to the milk, season with salt and pepper. Put again through a colander and serve.



2.—Almond Charlotte.

Three-fourths cup of fine sugar, $\frac{1}{4}$ cup of butter, whites of 3 eggs, 1 cup of flour, 1 level teaspoonful baking powder, $\frac{1}{4}$ cup milk; flavor with almond and bake delicately in a square layer tin. Whip 1 pt. of cream sweetened and slightly flavored with almond until very stiff. Pile thick on the cake and



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sprinkle thick with almonds, blanched and cut into shreds.—From “Good Housekeeping Magazine.”



3.—French Carrots.

Scrape and wash one dozen young carrots, and cook until tender in chicken stock; drain (saving the stock for soup). Put a tablespoonful each of flour and butter in a saucepan. Mix well, and add $\frac{1}{2}$ a pint of milk; stir until boiling; add the carrots, $\frac{1}{2}$ a teaspoonful of salt, a dash of pepper and the same of nutmeg. Stand over boiling water ten minutes and serve.

4.—Cheese Balls.

Three cupfuls of grated cheese, salt and pepper to taste, and the whites of three eggs beaten very stiff. Mix together; then form into small balls; roll in fine cracker-crumbs and fry in boiling lard. Serve very hot with the salad course.—From “Good Housekeeping Magazine.”



5.—Banana Gelatine.

Soak a box of gelatine in a cup of cold water. Into a saucepan put two cups of



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sugar and one quart of milk ; let it scald. When boiling hot add the soaked gelatine ; strain. Slice bananas and put as many as you can into wet molds ; pour the gelatine mixture in, let it harden and serve very cold with whipped cream.

6.—Beef Steak With Oyster Blanket.

Wipe a sirloin steak, cut one and a half inches thick ; broil five minutes, and then remove to platter. Spread with butter, and sprinkle with salt and pepper. Clean one pint of oysters, cover the steak with the same, sprinkle the oysters with salt and pepper and dot over with butter. Place on the grate in a hot oven and cook until oysters are plump.—From “ The Boston Cooking School Cook-Book.”



7.—Du Barry Soup.

Boil one cup of rice in two quarts of chicken bouillon ; rub through and add one cup of cold cauliflower pressed through a potato ricer. Season with white pepper and salt ; add a pint of cream and bring again to a boil.—From “ Good Housekeeping Magazine.”



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8.—Walnut Jelly.



Dissolve half of a box of gelatine in a little cold water. When soft add half cup of boiling water, half cup sugar, three table-spoonfuls of lemon juice and half a cup of orange juice; strain. Wet molds and half fill them with blanched English walnut meat, and a cupful of seedless raisins. Pour the gelatine mixture in, let them harden and serve very cold with whipped cream.

9.—Haricot Salade.



Three medium sized young red beets cleaned, then boiled until tender; skin and cool. Press through a sieve and add six tablespoonfuls of malt vinegar and gradually beat in one cupful of olive oil. Add a pinch of salt and paprika, a little nutmeg, cloves, celery, cinnamon, and onion extract. Beat to a smooth cream, then toss over one quart of steamed slender green beans. Heap in a pyramid on a salad plate and garnish with greens.—From “Good Housekeeping Magazine.”

10.—Puree of Split Peas.

Cover with cold water one cup of split



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peas and let them stand over night. In the morning drain, cover with one quart of cold water and simmer until tender, adding boiling water as the other boils away. When perfectly soft press through a sieve, return to the saucepan and add one quart of stock. When it is heated add one tablespoonful each of flour and butter, rub smooth together and cook for ten minutes ; season with salt and pepper ; serve with croutons.



II.—Clam Croquettes.

Drain a pint of small clams ; put them into a double boiler and let them cook for five minutes. Drain and save the juice that comes from them. Chop the clams very fine ; add enough milk to the juice to make half a pint, put this over the fire and thicken it with a tablespoonful of butter and three heaping ones of flour ; cook until thick and smooth, add the yolks of two eggs, cook a minute longer, add the clams and take from the fire ; season with cayenne and salt and a little finely chopped parsley ; mix well, turn out on a platter to cool. When cold form into balls and dip in egg and bread-crumbs and fry in hot fat.



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12.—Salsify Fritters.

Scrape and boil one bunch of salsify roots, throw at once into cold water, then take them out and throw them into boiling water, and cook slowly until tender; press through a colander, leaving the woody fibre; to the pulp add two well-beaten eggs, 2 tablespoonfuls of flour, 2 of milk and $\frac{1}{2}$ a teaspoonful of salt. Fry by spoonfuls in hot fat.



13.—Cream of Rice.

Cover a cup of rice with a quart of chicken or veal steak; add a slice of onion, $\frac{1}{2}$ a teaspoonful of celery salt. Boil for thirty-five minutes. Press through a colander; add one quart of hot milk. Thicken with two tablespoonfuls each of flour and butter, and serve.



14.—Boiled Knuckle of Veal.

Take a knuckle of veal that has been boiled for soup. Beat the yolks of two eggs with a little salt and pepper, brush the meat over with this and then dust with bread-crumbs, and brown in the oven. Serve with a rich brown gravy, made with 1 oz. of browned flour, 1 oz. of butter, a pint of stock, salt and pepper, and a little lemon juice.



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15.—Orange Ice.

Boil two and a half cups of sugar with one cupful of water for ten minutes ; add to it one large cupful of orange juice and the juice of a lemon ; strain it and when cold freeze.



16.—Duchesses—Potatoes.

Boil twelve potatoes, peel and pass them through a colander ; mix with them two tablespoonfuls of butter, three eggs, a little salt and some chopped parsley. Make into balls and fry in hot fat.

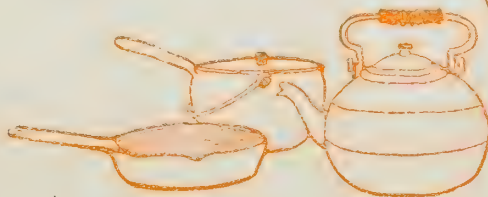
17.—Cream of Beet Soup.

Peel and grate 6 beets and boil them in 1 qt. of white stock or 1 qt. of boiling water. Into another saucepan put 2 tablespoonfuls each of flour and butter ; stir until smooth. Add gradually 1 qt. of milk, stir and cook for about five minutes, then add this to the beets ; season and strain.



18.—Broiled Fresh Mackerel.

Clean, wash, and wipe dry. Split it open, sprinkle slightly with salt, lay it in a buttered gridiron and broil the inside first, then turn and do the other. When cooked lay it on a



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platter, butter it well, and sprinkle chopped parsley over; let it stand in the oven to melt the butter, and serve.



19.—Vegetable Cream Soup.

Scrape and cut into slices 2 carrots; cover with a pt. of boiling water, cook gently for $\frac{1}{2}$ an hour; then add 1 cup of peas, a sliced potato, an onion, a bay leaf and a bit of parsley; cook $\frac{1}{2}$ an hour longer. Press this through a sieve. Make 1 qt. of white sauce with 1 qt. of milk and 2 tablespoonfuls each of flour and butter; add the vegetables to this, season with salt and pepper.



20.—Braised Calf's Liver.

Slice a small onion and $\frac{1}{2}$ a carrot into a dripping pan, also a piece of celery, cut fine, and a sprig of parsley; on these lay a calf's liver which has been washed and dried; pour over it 1 qt. of hot stock, cover and bake $2\frac{1}{2}$ hours in a moderate oven. About 15 minutes before you take out the liver add the juice of half a lemon; take the liver from the pan, thicken the gravy with flour



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and butter, add a tablespoonful of Worcestershire sauce, season with salt and pepper. Serve.

21.—Cornmeal Pudding (DELICIOUS).

Beat 4 ozs. of butter and $\frac{1}{2}$ a pt. of powdered sugar until very light; add the yolks of three eggs; beat them in thoroughly, then add $\frac{1}{2}$ a pint and 1 tablespoonful of cornmeal by degrees; lastly add the whites beaten to a stiff froth; mix well and bake in a buttered dish. To be eaten hot with sauce.

22.—Scallop Patties.

Wash, drain and cut fine a pt. of scallops; then scald them. In a saucepan have a cup of milk; when hot put in the scallops; season with salt and pepper and simmer until tender; thicken with a teaspoonful of flour rubbed smooth in a little cold water. Put the mixture into pattie shells and serve.

23.—China Chilo.

Take two pounds of neck of mutton with a little of the fat and mince it very fine; put



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it into a stewpan with 3 tablespoonfuls of butter, a small lettuce and an onion both shredded fine ; add a pint of green peas, and half a pint of stock or water ; season well with pepper, salt and cayenne ; cover the stewpan over and cook gently for two hours. When done pile in the centre of a dish and serve a border of rice around it.

24.—Boiled Cod With Oyster Sauce.



Put the fish into slightly salted boiling water, add a little lemon peel, a few whole cloves and pepper ; pull the fins and when they come out easily the fish is done. Serve on a napkin with oyster sauce.

SAUCE.—Take 2 doz. small oysters and scald them in their own juice ; take them out and add to the liquor a tablespoonful of butter, salt, pepper and a blade of mace ; thicken with $\frac{1}{2}$ a tablespoonful of flour ; add a pt. of milk ; simmer a minute and add the oysters.



25.—Sweetbreads a la Financiere.

In a deep dish put three thin slices of bacon, a small onion sliced, one-half of



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a carrot sliced, and a bouquet of sweet herbs. On these lay a pair of parboiled sweetbreads; add one cupful of veal or chicken broth, cover and cook forty minutes in a moderate oven. Slightly thicken the broth which remains and strain over the sweetbreads.—From “Table Talk,” Philadelphia.



26.—Scallop Salad.

Put 1 pt. of scallops into a basin of salted water and cook slowly for an hour. Rinse in cold water and again boil slowly twenty minutes; then plunge in cold water, drain and cut in slices, mixing with the same quantity of celery cut in pieces; put in a salad bowl and cover with mayonnaise dressing; garnish with slices of lemon and celery leaves.—From “Good Housekeeping Magazine.”



27.—Veal Chops a la Princesse.

Mince very finely one small onion, one tablespoonful of parsley, two ounces of lean ham and twelve fresh mushrooms. Put in a saucepan with two tablespoonfuls of butter



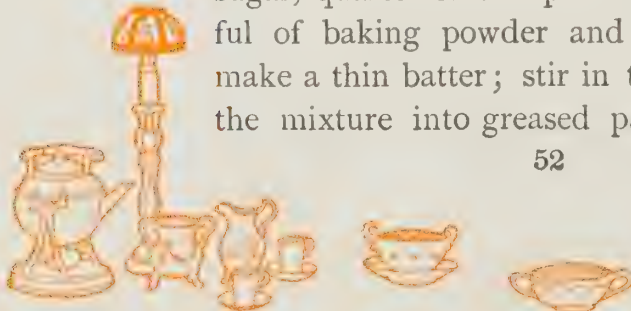
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and cook slowly for ten minutes, being careful not to allow the butter to color. Trim six chops, cutting the bone rather short. Lay them in the saucepan, add one and a quarter cupfuls of veal or any white stock, cover closely and simmer until the chops are tender. On the centre of a hot platter arrange a mound of mashed potatoes; around this stand the chops and set the dish in the warming oven while preparing the sauce. To the stock in the saucepan add one level tablespoonful of flour blended with a little cold water, one of lemon juice, salt and white pepper to season. Boil two minutes, take from the fire, add gradually the well beaten yolks of two eggs. Strain and pour around the chops.—From “Table Talk,” Philadelphia.

28.—Date Puffies.

Stone and cut in pieces one cup of dates. Make a batter with two eggs, one cup of sugar, quarter of a cup of milk, a teaspoonful of baking powder and milk enough to make a thin batter; stir in the dates. Turn the mixture into greased patty pans; steam



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it in the oven for half an hour. Serve with any liquid sauce.

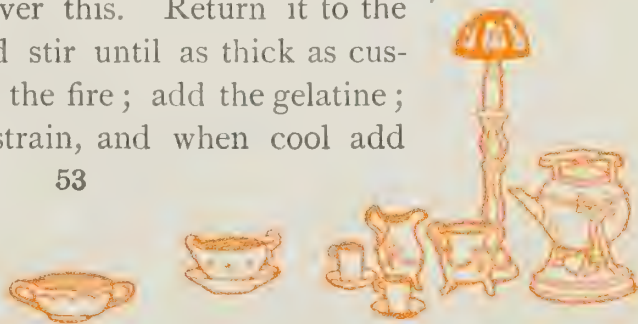
29.—Shad Roe Timbale.

Parboil the roe for ten minutes to swell it ; then break it up very fine. Take two cup-fuls of this, add to it salt and pepper, a table-spoonful of bread-crumbs (dried), a table-spoonful of butter, a table-spoonful of finely chopped parsley, the yolk of an egg and enough cream or milk to make it quite moist. Butter timbale molds, fill them with the mixture and stand in a pan of hot water in the oven for half an hour. Turn them out carefully and serve a tomato or cream sauce around them.



30.—Orange Cream, No. 2.

Soak half a box of gelatine in half a cup of cold water. Mix the yolks of five well-beaten eggs with a cup of sugar and the grated rind of an orange. Scald a pint of milk and pour over this. Return it to the double boiler and stir until as thick as custard. Take from the fire ; add the gelatine ; when dissolved, strain, and when cool add



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the juice of four oranges. When it begins to stiffen, add a pint of cream whipped to a stiff froth and stir all carefully until very thick. Turn into small molds and stand in a cold place to harden.



MAY.

1.—Red Bean Soup, No. 2.

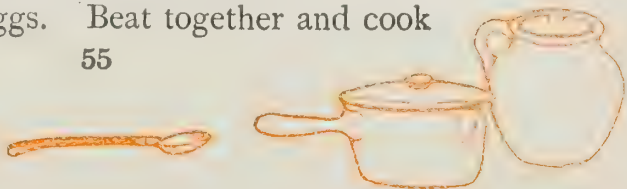
Brown an onion, sliced, and 1 clove of garlic, in a tablespoonful of lard ; add 2 cups of red beans, 2 qts. of water and a pound of soup meat chopped fine ; boil until the beans are soft, rub through a sieve, return to the fire ; when boiling hot pour into a heated tureen with bits of toast.

2.—Salmon Pie.

Take 1 can of salmon and 1 pt. of oysters. Cover the bottom of a baking dish with small pieces of the salmon, season with salt and pepper ; then put a layer of oysters, season and put bits of butter over ; continue until the dish is full. Pour in the oyster juice and cover the dish with a light paste.

3.—Maple Souffle.

Three-fourths cup of maple syrup and whites of four eggs. Beat together and cook



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in a double boiler until thick, stirring constantly. When cool add one pint of cream whipped. Pack in salt and ice for four hours.—From “Good Housekeeping Magazine.”

4.—Macaroni Broth.

Boil until tender six ozs. of macaroni in salted water and cut into inch length pieces. Heat the desired quantity of soup stock, add the macaroni to it, and when it is served hand a dish of Parmesan cheese.



5.—Glaced Sweetbreads.

Into a saucepan put 1 small sliced carrot and onion, a bay leaf and a sprig of parsley. Lay the sweetbreads (which have previously been cleaned and parboiled) on top of these and add stock enough to cover them. Bake in a moderate oven; baste often. Serve with mushroom sauce.

6.—Rhubarb Pudding.

Wash and cut a bunch of rhubarb into small pieces; cover the bottom of a baking-dish with slices of bread and butter; cover with the rhubarb, sprinkle with sugar; then



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put a layer of bread and so on until the dish is full. Cover and steam in the oven for half an hour. Take off the cover and let brown for ten minutes. Serve with hot sauce.

7.—Cream of Turnips.

Take 1 qt. of stock made from lamb bones; add to it 6 new turnips cut into cubes; stew gently for $\frac{1}{2}$ an hour; press through a sieve. Rub together 1 tablespoonful of butter and 2 of flour; stir into the soup and when boiling add $\frac{1}{2}$ a cup of milk; season with salt and pepper. Put in the soup tureen the yolk of 1 egg and a tablespoonful of chopped parsley. Pour the soup on this and serve.

8.—Lemon or Orange Tart.

One cup of sugar; the juice of two lemons and the grated peel of one; a teaspoonful of cornstarch, dissolved in a little cold water. Beat all together, turn into tartlet shells and bake. An orange may be used instead of one of the lemons.

9.—Cucumber Sauce For Fish.

Slice 2 doz. cucumbers; put a cup of salt over them and let stand 3 hours. Then



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drain; add $1\frac{1}{2}$ onions, $\frac{1}{2}$ cupful of black mustard seeds, 1 teaspoonful of alum, 1 quart of white vinegar, and $1\frac{1}{2}$ cupfuls of olive oil. Mix together; $1\frac{1}{2}$ red peppers chopped fine, may be mixed with cucumber and onion.—From “Good Housekeeping Magazine.”



10.—Calf's Head a la Terrapin.

Wash and clean a calf's head and cook until tender in boiling water to cover. Cool and cut meat from the cheek in small cubes. To two cups of meat dice, add one cup of sauce made of two tablespoonfuls of butter, two of flour and one cup of white stock; season with one-half teaspoonful of salt, one-eighth teaspoonful of pepper and a few grains of cayenne. Add one-half cup of cream and the yolks of two eggs slightly beaten; cook two minutes and add two tablespoonfuls Madeira wine.—From “The Boston Cooking School Cook-Book.”



11.—Tapioca Blanc-Mange.

Soak half a pound of tapioca in a cup of cold water for three hours. Heat a pint of milk and add the soaked tapioca. When



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dissolved add a little over half a cup of sugar. Boil slowly for fifteen minutes, stir and take from the fire. Beat until cool. Add two teaspoonfuls of flavoring, a pinch of salt; turn into a wet mold. When stiff serve with custard or whipped cream.

12.—Cream of Spinach Soup.

Wash and pick over 2 qts. of spinach. Put it into a saucepan and steam it until tender over a kettle of boiling water; chop it very fine and put through a vegetable press; return this to the saucepan and add 1 qt. of hot milk and a squeeze of onion juice. Rub together 2 tablespoonfuls each of butter and flour; add them to the soup, stirring until thickened; season and serve with bits of toast.

13.—Cucumber Fritters.

Peel and grate 3 or 4 large cucumbers; turn into a sieve, press out and discard all the juice. To 1 pt. of the pulp add $\frac{1}{2}$ a cupful of rich milk, 1 cupful of flour, 1 tablespoonful of melted butter, 1 teaspoonful of salt, $\frac{1}{2}$ a teaspoonful of white pepper and 3 well-beaten eggs. Drop by spoonfuls into



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smoking-hot fat and fry until crisp and brown.—From “Table Talk,” Philadelphia.

14.—Bass Stewed With Tomatoes.



Cook gently 1 can of tomatoes for $\frac{1}{2}$ an hour; slice 2 onions and fry them in sweet oil; cut the fish in nicely shaped pieces, and put it in the saucepan with the onions and sweet oil; strain the tomato over it; add salt and pepper to taste; cover and stew slowly for an hour.

15.—Clam Bouillon.



Wash and drain two dozen large clams; chop them fine and put them into a double boiler. Let them stand until the heat has drawn out the juice; then squeeze them with a lemon squeezer. Strain this; put the juice back on the stove, and when boiling hot add the white of an egg beaten with four tablespoonfuls of flour. When it comes to the boiling point, strain through cheese-cloth and serve.

16.—Veal Stew.

Cut a neck of veal, about two pounds, in small pieces; remove the bones; cover the



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meat with boiling water ; take off the scum as it arises ; add seasoning and two slices of onion. Simmer until tender. Add 3 or 4 half boiled potatoes, thicken with a table-spoonful of flour and one of butter ; add a cup of milk, let boil up once and serve.

17.—Soup a la Royal, No. 1.

Boil one ounce of macaroni in a little boiling water ; cut it into small pieces. Mix one ounce of flour with a little white stock ; add enough more stock to make three pints and add one pint of milk ; let it boil. Strain the macaroni, and when cool mix it with the yolks of three eggs ; stir gently into the stock (which must not boil again). Dust in one ounce of Parmesan cheese ; stir carefully. Into the soup tureen put a few bits of toast ; add a sprinkling of salt and powdered sugar. Put the soup into the tureen and serve.

18.—Cherry Tapioca.

Soak half a cup of tapioca in cold water for three hours ; then simmer until clear. Into it put one cup of stoned cherries and sugar enough to make fairly sweet. Chill



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thoroughly. Serve with whipped cream.—
From “Good Housekeeping Magazine.”



19.—Calves' Tongues. Sauce Piquante.

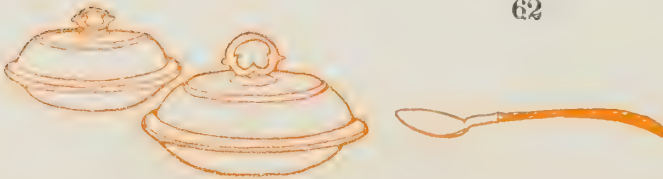
Cook four tongues, until tender, in boiling water to cover, with six sliced carrots, two stalks of celery, one onion stuck with eight cloves, one teaspoonful peppercorns, and half a tablespoonful salt. Take tongue from the water and remove skin and roots, cut in halves lengthwise and reheat in sauce.



SAUCE PIQUANTE.—Brown $\frac{1}{4}$ of a cup of butter; add 6 tablespoonfuls of flour and stir until well browned; then add 2 cups of brown stock and cook 3 minutes. Season with $\frac{2}{3}$ teaspoonful of salt, $\frac{1}{2}$ teaspoonful paprika, a few grains of cayenne, 1 tablespoonful of vinegar, $\frac{1}{2}$ tablespoonful of capers, and one cucumber pickle thinly sliced. Serve garnished with cucumber pickles and cold cooked beets cut in fancy shapes.—From “The Boston Cooking School Cook-Book.”

20.—Veal Terrapin.

Dice sufficient cold boiled or roast veal to measure 3 cupfuls, and hard boil six eggs.



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Melt 2 tablespoonfuls of butter, add 1 heaping teaspoonful of chopped onion and cook five minutes without browning. Now add the meat, draw the pan forward and stir and cook until the meat is nicely colored; add one tablespoonful of flour and stir and toss until it is browned; then pour in slowly 1 cupful of veal stock, stirring until thickened; add $\frac{1}{2}$ a bay leaf, 1 clove and $\frac{1}{2}$ an inch of stick cinnamon; cover and simmer gently for $\frac{1}{2}$ an hour. Remove the seasonings; add the eggs cut into quarters, $\frac{1}{2}$ a cupful of cream and 1 tablespoonful of chopped mushrooms; bring again to the boiling point. Add 1 teaspoonful of lemon juice; take from the fire, add 2 tablespoonfuls of Madeira and turn at once into a heated dish.—From “Table Talk,” Philadelphia.



21.—Tapioca Soup.

Soak 1 ounce of tapioca in $\frac{1}{2}$ gill of water for two hours; add to it $2\frac{1}{2}$ pts. of well-seasoned broth; cover closely and let simmer 20 minutes.

22.—Baked Shad.

Clean, wash and wipe dry a large shad.



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Make a stuffing with grated bread-crumbs, salt, pepper, some powdered sweet herbs, and a little butter; stuff the fish and sew it up with linen thread. Put it into the oven, pour over it one cup of water, baste often and bake for about an hour. Make a sauce with the water in the pan, a tablespoonful of catsup, the juice of a lemon, and salt and pepper. Thicken with a tablespoonful of browned flour and a tablespoonful of butter.

23.—Pineapple Ice.



Peel and cut a pineapple into small pieces, cover it with one pint of sugar and let it stand for an hour and a half. Mash it fine and strain; add one pint of water and the rind and juice of a lemon. Freeze.

24.—Steamed Trout.

Clean and wipe the fish, wrap it in a thin cloth and steam for fifteen minutes to the pound. Serve with butter sauce.



SAUCE.—Melt a quarter of a pound of butter over hot water; stir and beat until creamy; add a teaspoonful of salt, quarter of a teaspoonful of paprika and a tablespoonful of freshly-grated horseradish if it is liked.



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25.—Calf's Liver Patties.

Parboil a calf's liver; cover with fresh boiling water and simmer an hour. When it is cold chop very fine. Make a sauce with a tablespoonful of butter and two of browned flour; cook until very brown; add half a cup of beef stock and stir until thick and smooth; add a tablespoonful of Worcestershire sauce, a little kitchen bouquet, a tablespoonful of mushroom catsup, salt and pepper to taste. Add the liver. Mix well. Turn into pattie shells and serve.



26.—Chicken a la Providence.

Prepare and boil a chicken. Reduce the liquor to two cupfuls, and use for making the sauce, with two tablespoonfuls each of butter and flour cooked together. Add to the sauce $\frac{1}{2}$ a cup each of cooked carrot (cut in fancy shapes) and green peas, one teaspoonful of lemon juice, yolks of two eggs, salt and pepper. Place the chicken on a hot platter, surrounded with the sauce, and sprinkle the chicken and sauce with $\frac{1}{2}$ a tablespoonful of finely chopped parsley.—From "The Boston Cooking School Cook-Book."



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27.—Boiled Salmon.



Wash and wipe the salmon, tie in a cloth, and put it into a fish kettle; cover it with cold water; add when the water is hot a tablespoonful of salt. Boil slowly, allowing about fifteen minutes to the pound. When done take off the cloth, drain the fish and serve on a hot platter with egg sauce.

SAUCE.—Make a pint of white sauce, chop up two hard boiled eggs, mix them into the sauce and serve.



28.—Tomatoes Filled with Macaroni.

Cut off the stem end of the tomatoes, scoop out the centres; cut cooked macaroni in small pieces, season with salt and pepper and fill the tomatoes; put a bit of butter on top of each and bake for half an hour.

29.—Sweetbreads a la Mephisto.



Parboil and blanch the sweetbreads. To each pair allow one level tablespoonful of butter and one level tablespoonful of flour. Melt in a saucepan, adding one-fourth teaspoonful paprika, one-fourth teaspoonful of salt, a dash of cayenne, and a dash of celery



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salt. When mixed add one-fourth of a cupful of cream and one-fourth of a cupful of veal stock or the water in which the sweetbreads were parboiled. Stir until thick and smooth; add one truffle, chopped fine, and six mushrooms, diced; add also the sweetbreads, cut in small dice, and set over hot water for five minutes. Remove from the fire; stir in one well-beaten egg and ten drops of lemon juice. Have ready some Swedish timbale cases, dip the edge of each in unbeaten white of egg, then in finely chopped parsley. Fill the cups and put a very little chopped parsley in the centre of each.—From "Table Talk," Philadelphia.



30.—Italian Fritters.

Beat together quarter of a pound of flour, the yolk of an egg, juice of half a lemon and a teaspoonful of olive oil; add enough water to make a thin batter. Add the well-beaten white of the egg the last thing. Take cold cooked calf's liver or sweetbreads and cut into small pieces; dip each one in French dressing, then in this batter and fry in deep fat.



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31.—Creamed Carrots.

Scrape the carrots and cut in slices $\frac{1}{4}$ of an inch thick. Let them lie in cold water an hour before cooking. Boil until tender in salted water; drain and pour over them a well seasoned white sauce.—From “Good Housekeeping Magazine.”



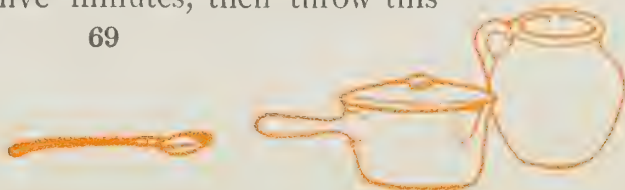
JUNE.

1.—Egg Cutlets.

Chop three hard boiled eggs, very fine. Heat one pint of milk in a double boiler. Mix together one tablespoonful of butter, and two tablespoonfuls of flour. Stir into the hot milk until a thick, smooth paste. Add to this the egg, a tablespoonful of chopped parsley, a squeeze of onion juice; season with salt and pepper. Mix well and turn out on a platter to cool. When cold form into cutlets, dip in egg and bread-crumbs and fry in hot fat. Pour around these a pint of cream sauce with half a pint of boiled French peas stirred in.

2.—Asparagus Soup.

Peel and cut off the tops of 1 bunch of asparagus; put them aside. Cut the stalks into small pieces and cover with water; let them boil for five minutes, then throw this



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water off and add 1 qt. of boiling water and a teaspoonful of salt. Cook gently for $\frac{1}{2}$ an hour. Press through a sieve; add a pt. of hot milk. Thicken with 2 tablespoonfuls each of butter and flour, season with salt and pepper, strain again and let it cook five minutes more. Serve. The tips can be boiled and added to the soup the last thing, or used for a salad.

3.—Sweetbread With Green Peas.



Wash and clean the sweetbread and par-boil for fifteen minutes. Drain and when cool enough to handle cut in pieces with a silver knife. Melt 2 tablespoonfuls of butter in a saucepan and add the sweetbreads and a can of peas (French preferred). Cook, stirring occasionally until the sweetbreads begin to brown; add 1 tablespoonful of flour; mix until smooth. Add $\frac{1}{2}$ a cup of milk; stir gently; thicken with a little cornstarch stirred smooth in a little of the milk. Serve with points of toast around the dish.



4.—Black Currant Pudding.

Mix together 1 pt. of molasses, $\frac{1}{2}$ a teaspoonful each of cloves, cinnamon and all-



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spice, 1 teaspoonful of salt, 1 teaspoonful of soda dissolved in a tablespoonful of boiling water, 1 pt. of black currants; add enough flour to make of the consistency of pound cake. Turn into a buttered mold and steam 3 hours. Serve hot with sauce.

5.—Strawberry and Pineapple Salad.

Put strawberries in a glass dish with alternate layers of fresh or canned pineapple. Pour over the mixture a little sherry or the strained juice of 2 lemons, or 2 oranges. Keep on ice until ready to serve.—From "Good Housekeeping Magazine."

6.—Cocoanut Soup.

Put six ozs. of grated cocoanut in 2 qts. of good veal stock and let it simmer for 1 hour, keeping it covered; strain it; add a gill of hot cream or milk, $\frac{1}{2}$ a teaspoonful of mace, a pinch of cayenne, salt to taste, and 4 even tablespoonfuls of flour, mixed smooth in a little cold milk; let it boil a moment, then serve.

7.—Maple Ice Cream.

Scald $1\frac{1}{2}$ cupfuls of milk; add 1 cupful of hot maple syrup. Slowly add some of this



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to 4 well-beaten eggs ; turn all into a double boiler and cook until of the consistence of soft custard. Strain and cool, then add 1 tablespoonful of vanilla and 1 pt. of rich cream and freeze.—From "Table Talk," Philadelphia.



8.—Spinach in Eggs.

Boil the spinach in very little water (save the water), and drain dry ; chop very fine and mix with it a little cream, salt and pepper. Have three eggs boiled hard ; cut them in two lengthwise ; take out the yolks. Fill the whites with the spinach ; make a sauce with $\frac{1}{2}$ a cup of the spinach water, $\frac{1}{2}$ a tablespoonful of flour and $\frac{1}{2}$ of butter. Put the whites of eggs on rounds of buttered toast ; pour the sauce around, and sprinkle the yolks of the eggs (put through a sieve) over the top.



9.—Veal Broth.

Put four pounds of knuckle of veal in a saucepan, with three quarts of water, two blades of mace, an onion, a little parsley and the outside stalks of a head of celery cut into pieces ; season with salt and pepper. When



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it boils, move the saucepan back and let it simmer until reduced to one-third ; strain and add well boiled rice or vermicelli.

10.—Compote of Fruit.

Into a saucepan put $\frac{1}{2}$ a cup of powdered sugar and $\frac{1}{4}$ of a cup of water (or cooking wine) ; when melted, add two sliced bananas, 1 cup of pineapple and the juice of an orange ; let simmer for fifteen minutes. Soak $\frac{1}{4}$ of an oz. of gelatine in $\frac{1}{2}$ a cup of cold water for five minutes ; add this to the hot fruit. Stir carefully for a few minutes ; add a few strawberries or a few candied cherries. Turn into a glass dish. Serve with whipped cream or custard.

11.—Tomatoes in Aspic.

Peel six small firm tomatoes, and remove pulp, having opening in tops as small as possible. Sprinkle insides with salt, invert, and let stand thirty minutes. Fill with vegetable or chicken salad. Cover tops with mayonnaise to which has been added a small quantity of dissolved gelatine, and garnish with capers and sliced pickles. Place a pan in ice water ; cover the bottom with aspic jelly



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mixture and let stand until jelly is firm. Arrange tomatoes on jelly, garnished side down. Add more aspic jelly mixture; let stand until firm and so continue until all is used. Chill thoroughly, turn on a serving-dish and garnish around base with parsley. —From "The Boston Cooking School Cook-Book."



12.—Green Pea Soup.

Wash one pint of peas, shell them and put the pods in a saucepan; cover with cold water; let boil until tender; drain. Into another pan, put the peas, and cover them with the water in which the pods were boiled. When tender, squeeze through a vegetable press; add 1 tablespoonful of butter, 2 of flour and 1 pt. of hot milk; season and let boil up once. Serve hot with croutons.



13.—Pineapple Sponge.

One can of shredded pineapple, one cup sugar made into a syrup by using one cup of water, one package of gelatine soaked in as little water as possible, one pint of cream whipped until thick. After gelatine is suffi-



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ciently soaked, add the boiling syrup and shredded pineapple. Place on ice, and when the whole begins to thicken, stir in whipped cream and pour into a mold which will give a brick shape. Cut in slices as one cuts brick ice cream.—From “Good House-keeping Magazine.”

14.—Brussels Sprouts.

Boil a qt. of Brussels sprouts in salted water until tender. Drain them. Put two tablespoonfuls of butter in a saucepan ; when melted turn in the sprouts ; toss them about until they have absorbed the butter ; season with a little salt and serve.

15.—Bisque of Lobster.

Take out the meat of a lobster from the shell and cut the tender pieces into dice. Into a saucepan put the bones of the body and the tough parts of the meat with a little cold water ; boil for twenty minutes, adding as little water as necessary. Put the coral to dry in the oven and when dry grate it fine. Mix two tablespoonfuls of flour and one of butter ; rub well and when smooth add a



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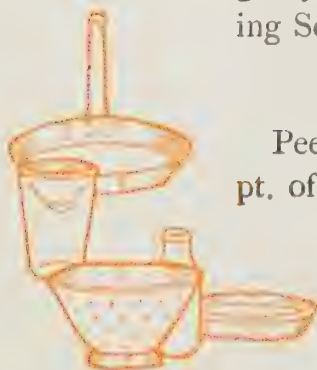
pt. of boiling milk ; strain the water from the bones and add it to the milk. Color the soup with some of the coral ; put the lobster dice into the soup and serve.

16.—Loin of Veal a la Jardiniere



Wipe four pounds of loin of veal, sprinkle with salt and pepper and dredge with flour. Put $\frac{1}{4}$ of a cup of butter in a deep stewpan ; when melted, add the veal and brown the entire surface of the meat, watching carefully and turning often that it may not burn. Add 1 cup of hot water, cover closely and cook slowly 2 hours or until the meat is tender, adding more water as needed, (using in all about three cups). Remove meat, thicken the stock remaining in the pan with flour diluted with enough cold water to pour easily. Surround the meat with two cups each of boiled turnips and carrots cut in $\frac{1}{2}$ inch cubes and potatoes cut in balls. Serve gravy in tureen.—From “The Boston Cooking School Cook-Book.”

17.—Scalloped Cucumbers.



Peel and slice 4 large cucumbers ; have 1 pt. of bread-crumbs. Cover the bottom of a



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baking dish with a layer of crumbs, then one of cucumbers and a little finely chopped onion ; then crumbs, cucumber and onion again. When the baking dish is full, having the last layer crumbs, put bits of butter all over and bake in a moderate oven.



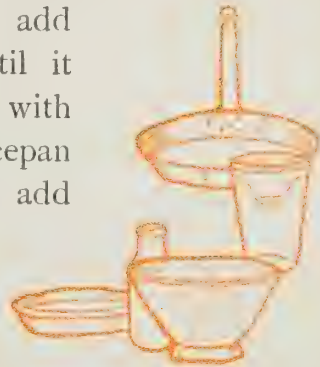
18.—Peas in Cases.

Make cups out of 6 turnips by cutting off a piece of the bottom so they will stand upright ; then scoop out the centre, leaving a wall about $\frac{1}{2}$ an inch thick ; throw them into boiling water and cook slowly about 20 minutes. Drain and fill with French peas that have been cooked and are very hot. Season and serve.



19.—Soup a la Hollandaise.

Cut up two carrots and one cucumber in small dice ; fry them with $\frac{1}{4}$ of a pint of green peas in a little butter. When they have cooked for about ten minutes drain off the butter, thicken it with flour, add three pints of white stock, stir until it thickens ; mix the yolks of three eggs with half a cup of cream ; move the saucepan back where the stock will not boil ; add



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the egg and cream. Stir until it thickens. Add the vegetables and a tablespoonful of lemon juice and serve.



20.—Beefsteak Stewed.

Put into a saucepan one tablespoonful of butter, and when hot lay in the steak (round steak) floured. Let it brown with a sliced onion; add a pint of boiling water. Let it just simmer for two hours. Lay the meat on a hot platter. Thicken the gravy with brown flour, add $\frac{1}{2}$ a can of mushrooms; let it simmer for fifteen minutes.

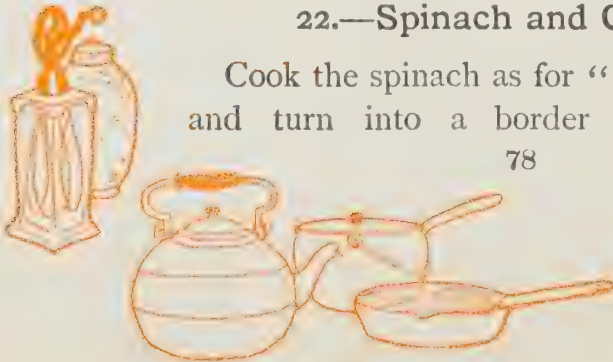


21.—Franconia Strawberry Pudding.

Make a plain blanc mange and pour this sauce over it when cold. Cream one-third of a cup of butter with 1 cup of powdered sugar, beat the white of an egg until very stiff, add it to the butter and sugar. Mash half a cup of strawberries and beat them into the sauce.

22.—Spinach and Chicken.

Cook the spinach as for "Spinach Mold," and turn into a border mold. Fill the



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centre with chicken either creamed or dipped in crumbs and fried.

23.—Cherry Mousse.

Mix well together a cupful of cherry juice, 3 tablespoonfuls of powdered sugar and a pint of cream. Get it very cold ; then whip it, setting the bowl in a pan of ice water. Take off the froth as it rises and lay it on a sieve to drain. When no more froth will rise, turn it (the froth) into a mold ; cover tightly and set in salt and ice to freeze. Let it stand two hours ; then turn out and serve.



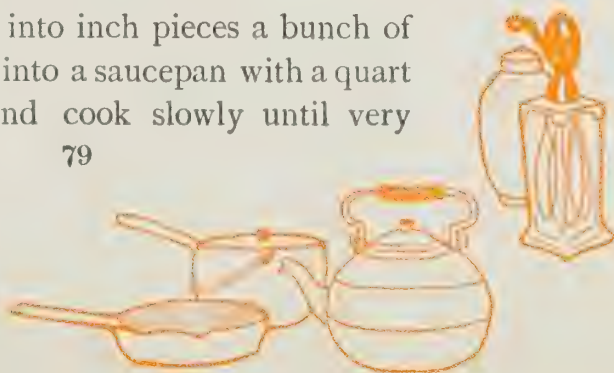
24.—Creamed Cucumbers.

Peel and cut the cucumbers into blocks ; throw them into boiling salted water ; boil gently for 20 minutes and drain. Turn them into a baking-dish, cover with a pint of white sauce, sprinkle with bread-crumbs and bake ten minutes.



25.—Rhubarb Sherbet.

Wash and cut into inch pieces a bunch of rhubarb. Put it into a saucepan with a quart of cold water and cook slowly until very



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tender. Add the grated rind of a lemon and three tablespoonfuls of sugar. Turn into a freezer and freeze.



26.—Cutlets a la Milanaise.

Cut 1½ lbs. of veal into small cutlets, and put them into a stewpan with two shallots, a clove of garlic and a quarter of a pound of butter or beef suet. When brown, draw the pan back, and let the cutlets simmer slowly for half an hour; remove them from the pan, make a gravy with half a cupful of tomato sauce and the gravy from the pan. Put the cutlets back into this; when hot serve in a platter on a mound of macaroni.



27.—Dandelions.

Wash and pick over carefully half a peck dandelion greens. When tender drain them, and chop them fine; season with the juice of half a lemon, salt, pepper and a little butter. Serve hot.

28.—Cherry Parfait.

Add one cup of cherry pulp to two cups of thick whipped cream and a quarter of a cup of cherries. Flavor with a few drops of



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almond extract. Put in a mold, bury in ice and salt for three hours. Garnish with candies and cherries.—From “Good House-keeping Magazine.”

29.—Mary's Clam Soup.

Boil 50 clams 20 minutes in their own liquor; chop them very fine; add 1 qt. of milk and thicken with a little flour (about three tablespoonfuls) previously rubbed smooth with a little milk. Let it boil a few minutes, then add a gill of cream, if you have it, and salt and pepper to taste.

30.—Cucumbers in Batter.

Pare and slice three cucumbers in rather thick slices. Make a batter with the beaten yolks of two eggs, half a cup of milk, added gradually, a cup of flour, and a quarter of a teaspoonful of salt; add half a tablespoonful of salad oil; let stand for a few hours; when ready to use add the whites of the eggs beaten stiff. Dip the sliced cucumbers into this and fry in deep fat.





JULY.

1.—Lamb Chops With Puree of Peas.

Boil a pint of green peas with a sprig of mint and a little salt. When the peas are tender, put them through a vegetable press. Mix with them a tablespoonful of butter, a pinch of sugar, salt and pepper. Pour out onto a platter as much in the centre as possible. Dip six lamb chops in crumbs, then in egg, and fry in deep fat; lay these on top of the sauce, garnish with toast and parsley and serve.



2.—A Green Soup.

Wash two quarts of spinach in several waters. Wash, peel and chop fine, three turnips, two onions, a head of celery and a bunch of parsley. Fry them gently in four tablespoonfuls of butter; add a pint of cold water and let them simmer until tender. Mix two tablespoonfuls of flour with a little



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milk ; add it to one and a half pints of milk ; let boil and thicken. Put all the vegetables through a sieve ; then add the hot milk, season, and serve with fried bread.



3.—Sweetbreads and Cauliflower.

Trim the green leaves from one head of cauliflower ; cut in quarters and wash well. Cover with boiling salted water, and simmer ten minutes. Drain ; lay in the sweetbreads (parboiled), with a small blade of mace, a dash of white pepper, and a scant half teaspoonful of salt. Add one cupful of boiling water, and one-half of a cupful of milk ; cover and simmer twenty minutes. Thicken with one heaping tablespoonful of butter and one tablespoonful of flour, rubbed to a paste. See that it is seasoned sufficiently, and serve in a deep dish, the sweetbreads in the centre.—From "Table Talk," Philadelphia.



4.—Rice Fluff.

Soak $\frac{1}{3}$ of a box of gelatine in $\frac{1}{3}$ of a cupful of cold milk. Pick over and wash $\frac{1}{2}$ a cupful of rice ; drain it ; place in a double



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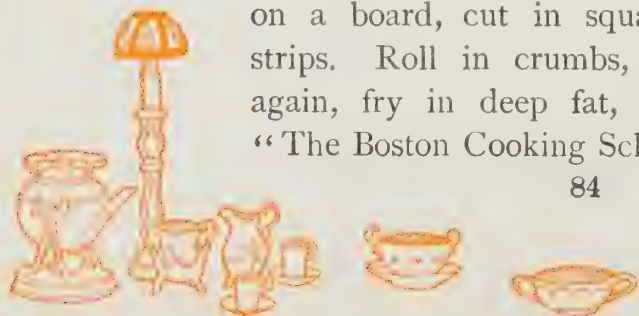


boiler with $1\frac{1}{2}$ pts. of milk and $\frac{1}{4}$ of a teaspoonful of salt. Cook until tender. Add the soaked gelatine, stir gently until dissolved, then add $\frac{1}{2}$ a cupful of sugar and set aside. When cold and beginning to thicken, add 1 teaspoonful of vanilla, 3 tablespoonfuls of sherry and 1 cupful of cream whipped to a solid froth. Stir lightly until quite thick. Turn into a wetted mold and set aside until firm enough to turn out.—From “Table Talk,” Philadelphia.



5.—Tomato Fritters.

One can of tomatoes, 6 cloves, $\frac{1}{8}$ cup of sugar, 3 slices of onion, 1 teaspoonful salt, a few grains cayenne, $\frac{1}{4}$ cup butter, $\frac{1}{2}$ cup of cornstarch, 1 egg. Cook first four ingredients twenty minutes; rub all through a sieve except seeds, and season with salt and pepper. Melt butter, and when bubbling, add cornstarch and tomato gradually; cook two minutes, then add egg slightly beaten. Pour into a buttered shallow pan and cool. Turn on a board, cut in squares, diamonds or strips. Roll in crumbs, egg, and crumbs again, fry in deep fat, and drain.—From “The Boston Cooking School Cook-Book.”



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6.—Timbales of Spinach and Peas.

Five cents' worth of spinach cooked in an open pot with a pinch of soda in the water. Five cents' worth of green peas cooked in an open pot with a pinch of soda. When done, strain through a hair sieve. Add three slices of stale soaked milk bread, crust removed; add salt, pepper and paprika and the yolks of four eggs well beaten. The whites well beaten are then folded in. Butter timbale molds, fill two-thirds full with the mixture, and bake 25 minutes in a pan of boiling water.—From "Good Housekeeping Magazine."



7.—Beet Tops.

Take half a peck of green beet tops; wash and pick them over carefully. Into a saucepan put three ounces of butter; when it is melted, add the beet tops, cover and cook carefully; toss them about very often to prevent burning. When tender, serve in a hot dish; garnish with slices of hard boiled egg.

8.—Rice Soup.

Prepare 2 qts. of veal or chicken stock,



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and let it simmer, closely covered, with 1 gill of rice until the grains are nearly dissolved ; add pepper, salt and a very little mace, and half a cup of cream or milk ; just before serving, add the grated yolks of three hard boiled eggs.



9.—Asparagus Pates.

Boil the tips of asparagus in salted hot water until tender ; drain them, cut them into small pieces with a silver knife ; season with a little butter and pepper. Fill Paté shells with them and serve hot.



10.—Stuffed Cucumbers.

Make a force meat of one cup of minced veal or lamb and half a cup of bread-crumbs ; season with butter, salt and cayenne. Scoop out the centres from six large sized cucumbers cut in halves. Take a slice off the bottom so that they will stand upright ; arrange them in a deep pan, pour in a cupful of stock, let them simmer in this, in the oven, until tender ; take them out, arrange them in a hot dish ; thicken the gravy with browned flour ; let it boil up once, and serve around the cucumbers.



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11.—Iced Cabinet Pudding.

Mix $\frac{1}{2}$ a cupful of orange juice, $\frac{1}{2}$ a cupful of water and 1 cupful of sugar; boil 10 minutes; add 1 lb. of fine, large, seeded raisins, $\frac{1}{2}$ a cupful of blanched almonds and a few bits of candied fruit. Cover and let stand over night. Cut some stale sponge cake in $\frac{1}{2}$ inch slices, then in small cubes. Place the cake and raisin mixture in layers in a mold. Beat the yolks of 4 eggs with $\frac{1}{2}$ a cupful of sugar; melt three oblong divisions of chocolate over hot water; add 1 qt. of milk, and when the chocolate is dissolved, add the eggs. Cook over hot water until it thickens; add a tablespoonful of vanilla and pour hot over the cake and fruit. Let stand until cold, cover and freeze. Serve with an iced vanilla sauce.—From "Table Talk," Philadelphia.



12.—Poulet Saute.

Cut one chicken into neat joints; cut some small slices of salt pork, chop up garlic or onion with parsley. Fry the pork in a very hot frying-pan. Take it out when brown and lay in a deep saucepan. Brown the



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chicken in the same pan that the pork was browned in ; then after taking out the chicken, brown the vegetables in the pan, and after them, one or two heaping tablespoonfuls of flour ; when that is brown, pour in sufficient hot water to cover the chicken ; pour this mixture into the saucepan with the chicken ; add one tablespoonful of vinegar or 1 glass of white wine, salt and pepper to taste. Cook slowly until tender.—From “ Good Housekeeping Magazine.”

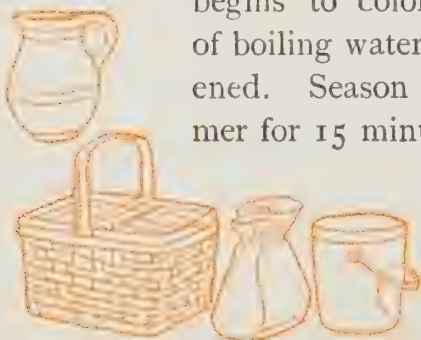


13.—Cherry Ice.

Boil together one cupful of water and $2\frac{1}{2}$ cupfuls of sugar for ten minutes ; add a cupful and a-half of stoned cherries chopped fine and put through a sieve. When cold freeze.

14.—Farina Soup.

In a good sized saucepan melt 2 tablespoonfuls of butter ; when beginning to foam, add $\frac{3}{4}$ of a cupful of farina and stir until it begins to color. Add gradually 2 cupfuls of boiling water, stirring until smoothly thickened. Season with salt and pepper, and simmer for 15 minutes ; then add 1 pt. of scald-



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ing hot milk. Boil up once, take from the fire, pour a cupful of it over the yolks of 2 eggs beaten with 1 tablespoonful of cold water ; stir together, return to the soup and serve immediately.



15.—Bird's Nest Salad.

Make a nest of watercress. Boil four eggs hard (half an hour). Take off the shell, and arrange them in the nest. Pour a French dressing over the eggs and serve with toasted crackers.



16.—Cherries With Rice Cream.

Cook $\frac{1}{2}$ a cupful of washed rice 5 minutes in boiling water ; drain ; add a pt. of milk and cook over hot water until tender and the milk is absorbed ; add a quarter teaspoonful of salt, 4 tablespoonfuls of sugar, a tablespoonful of butter and a teaspoonful of lemon extract. Pour into small timbale moulds ; set them in a pan of hot water and cook in the oven 15 minutes. In the meanwhile, make a syrup of 1 cupful of sugar and 1 cupful of water, boiling for 10 minutes ; add 2 tablespoonfuls of lemon juice and 1 pt. of pitted cherries. Cook 5 minutes. Turn the



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rice into a serving dish, pour around them the sauce and serve.—From “Table Talk,” Philadelphia.



17.—Gooseberry Pudding.

Stew a pint of ripe gooseberries with half a cup of sugar. Cut off the crust from six slices of stale bread ; cut them into strips, butter them and brown them in the oven. Dip each one in a mixture made with the yoke of an egg and a cup of milk and a pinch of salt. Put a layer of these in a deep dish, then a layer of the gooseberries ; fill the dish in this way. Stand the dish in a pan of boiling water in the oven for half an hour. Serve with cream.



18.—Timbale of Macaroni.

Put six sticks of macaroni into a saucepan with a little salt, and cover it with boiling water. Chop fine the remains of roast chicken and a few slices of boiled ham—enough to about fill 2 cups ; season with salt and pepper and a good sprinkling of Parmesan cheese ; add the yoke of an egg and 2 tablespoonfuls of cream. Mix well ; if not quite moist, add a little more cream or milk.



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Put the mixture in a buttered mold or small molds and stand in a pan of hot water in the oven until done—about twenty minutes for the small molds and longer for the large one. Turn out carefully and serve with a cream sauce.



19.—Asparagus Salad in Pepper Rings.

Remove the seeds from green peppers; cut rings $\frac{1}{4}$ of an inch wide and slip through them asparagus stalks canned or freshly cooked. Serve cold with French dressing.—From “Good Housekeeping Magazine.”

20.—Currant Ice.

Boil $2\frac{1}{2}$ cupfuls of sugar with a cupful of water, for ten minutes; add to it $1\frac{1}{2}$ cupfuls of currant juice. When cold, freeze.



21.—Cream of Lima Beans.

Put a pt. of lima beans into a saucepan with 1 pt. of white stock (veal or chicken); let boil slowly until the beans are tender. Put all through a sieve; season with salt and pepper; add 1 pt. of hot milk, and thicken with a tablespoonful each of butter and



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flour rubbed smooth and put into the milk. Serve with croutons.

22.—Eggplant Farci.



Parboil an eggplant and cut it into dice. Make a white sauce with 2 tablespoonfuls of butter and 2 of flour and a pint of milk, salt and pepper. Into a baking dish put a layer of the eggplant, then one of sauce, and continue until the dish is full, having the last one the sauce; grate a hard boiled egg over this, sprinkle with fine bread-crumbs, and brown in the oven.

23.—Rhubarb Cream.



Clean and cut into small pieces twelve or fifteen sticks of rhubarb; put it in a sauce-pan with the grated peel of a lemon, two cloves, a piece of cinnamon; sweeten to taste. Cook slowly until reduced to a marmalade; put it through a sieve and add to it a pint of cream. Beat well and serve with lady's fingers.

24.—English Cherry Pie.

The paste: 1 cupful of lard and butter mixed, 2 cupfuls of flour and a teaspoonful



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of salt. Work the shortening into the flour with a knife ; mix with sufficient ice-water to hold together, handling as little as possible. Line the sides of a deep earthen baking-dish, fill $\frac{2}{3}$ full with stoned cherries ; add 2 cup-fuls of sugar and place a small cup inverted in the centre of the dish. Cover with a thick top crust, no bottom crust being used ; spread over the crust a liberal coating of lard or butter before placing in the oven. When done, raise the crust carefully, and remove the cup, allowing the contents to flow through the pie. The juice never boils over when confined in this way.—From "Table Talk," Philadelphia.



25.—Cream Crescents.

Mix three tablespoonfuls of cornstarch with a very little cold milk ; add it to two cups of boiling milk, and stir and cook until the starch is cooked. Beat the yolks of three eggs light ; add to them half a cup of sugar and beat until light and foamy, stir into the milk and cook for one minute. Take from the fire ; add a teaspoonful of vanilla or wine and pour into pie plates to



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cool. Cut out with a crescent cutter, dip in egg and bread-crumbs, and fry in hot fat. When fried, put them into the oven for a minute on brown paper to absorb any grease.



26.—Lima Bean Puree.

Boil a pt. of lima beans in salted boiling water; add a teaspoonful of sugar. When soft, put them through a sieve. Make a thin white sauce with one tablespoonful of flour and one of butter and a cup of milk; stir until smooth; when hot, add a pint of chicken stock; then add the beans. If too thick, add more stock. Serve very hot.



27.—Mille Fruits.

Take one pound of mixed fresh fruits; cut into dice; soak for fifteen minutes in sherry; add them to a quart of lemon ice, mix well, and freeze.

28.—Spinach Mold.

Wash and drain $\frac{1}{2}$ a peck of spinach; put into a saucepan, without adding any water; sprinkle with salt; shake occasion-



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ally to prevent burning. When cooked, turn into a mold—having previously decorated the bottom with a circle of slices of boiled egg and a star shaped slice of cooked carrot for the centre.

29.—Individual Short Cakes.

Bake baking powder biscuits, having cut them the size of a muffin ring. Split them in halves, butter them well. Put a layer of fruit between and pile on top; serve with sweet cream.



30.—Baked Corn in Pepper Cases.

Cut from the cob sufficient boiled corn to measure 1 pt. Scald six or eight bull-nose peppers for five minutes; rub off the skin, cut off the stem end and scrape out all the seeds. Make a good cream sauce with 1 tablespoonful of butter, 1 tablespoonful of flour, 1 cup full of thin cream and $\frac{1}{2}$ of a teaspoonful of salt. Fill the pepper shells with mixed corn and sauce, place close together in a baking-dish and bake in a hot oven for half an hour.—From "Table Talk," Philadelphia.



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31.—Peach Custard.



Make a plain sponge cake and bake in a jelly tin; slice canned peaches over it; pour the juice over and serve with a boiled custard poured around the cake.



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1.—Quince Fritters.

When making bread, take a cupful of the raised dough ready for shaping into loaves ; add 1 egg, a tablespoonful of butter and $\frac{1}{4}$ of a cupful of sugar. Knead until thoroughly mixed ; let rise until double in bulk ; then roll into a thin sheet and cut into rounds with a large cake cutter. Put a spoonful of quince preserve or marmalade in the centre of each ; brush the edges with beaten egg ; fold over, pinch edges well together, and let rise until light. Fry in deep fat and dust with powdered sugar.—From “ Good House-keeping Magazine.”

2.—Breast of Veal With Corn Filling.

Have the butcher take out the bones. Make the filling, stuff it, tie it up with a strong string and roast about 12 minutes to the pound.



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STUFFING.—Soak a thick slice of bread in cold water for ten minutes ; then put it in a clean cloth and wring out the water. Into a saucepan put 4 ozs. finely chopped suet and 1 small onion, finely chopped ; also cook for 5 minutes without browning ; season with salt and pepper ; add the bread and cook 5 minutes longer. When the bread is cool add $\frac{1}{2}$ can of corn and 2 well-beaten eggs.

3.—Noodle Soup.



Beat 1 egg with a small pinch of salt ; mix stiff with flour, knead and roll very thin ; sift a little flour over the sheet and roll it into a tight roll ; then with a sharp knife cut it as you would a roll of jelly cake, but the slices must not be more than an eighth of an inch thick ; shake it out and leave it on the floured board while you heat the stock (which may be of any kind). When boiling hot, drop in the noodles ; boil 5 minutes and serve.



4.—Princess Pudding With Cherries.

Cover 1 oz. of gelatine with $\frac{1}{2}$ a pint of cold water ; let stand ten minutes ; add 1 pt. of boiling water ; stir it well, then add 1 cup-



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ful of granulated sugar and strained juice of 2 lemons, and set aside to cool. When it begins to cool, whip and as it stiffens, add the whites of 2 eggs beaten to a stiff froth, and $\frac{1}{2}$ a pt. of cherries, stoned and cut in half. Turn into a mold, cover and pack in ice. When about to serve, unmold and pour about it a custard made of the yolks of the eggs, $\frac{1}{2}$ a pint of milk, 2 tablespoonfuls of sugar and a teaspoonful of almond extract.—From “Table Talk,” Philadelphia.



5.—Baked Cauliflower.

Boil until tender, drain and cut in small pieces ; put them into a baking dish, with alternate layers of fine chopped hard boiled egg, and white sauce ; cover the top with bread-crumbs and bits of butter ; bake until nicely browned and serve hot.



6.—Portuguese Fritters.

Put into a saucepan, 1 pt. of milk, and 6 ozs. of rice ; when hot, add 2 tablespoonfuls of butter and 3 of sugar, a pinch of cinnamon and the grated rind of a lemon. Cook slowly until the rice has absorbed all the moisture ; beat in the yolks of 2 eggs, form



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into round balls ; make a deep depression in each, put half a teaspoonful of orange marmalade in, close over the opening, roll them in egg and bread-crumb and fry in deep fat.



7.—Cheese Croquettes.

One pound of grated cheese, four eggs, pinch of cayenne, salt. Beat the whites of the eggs to a stiff froth ; stir it into the cheese with salt and cayenne ; mold into balls the size of a walnut, dip into beaten yolk of egg and then roll in finely browned bread-crumbs. Fry quickly in a deep kettle of boiling lard. Serve warm on a platter garnished with lettuce.—From “ Good Housekeeping Magazine.”



8.—Fried Chicken With Tomato Sauce.

Cut up a chicken, and put it into a saucepan with two slices of bacon, a sliced onion and two sliced tomatoes. Add water to cover and simmer until tender. When half done, add half a cup of rice ; when the rice is tender, take out the pieces of chicken, arrange them on a platter and pour the gravy over them.



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9.—Peach Fluff.

Peel and cut in halves as many peaches as you wish to use. Crack a few of the pits, blanch them, chop and shake them over the fruit. Whip a pint of cream very stiff, having sweetened it with powdered sugar ; cover the peaches with it and serve ice cold.



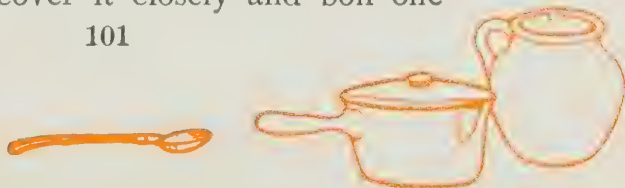
10.—Crab Croquettes.

Take out the meat of boiled crabs enough to make a lb.; gently press out the juice. Into a bowl put the meat and a tablespoonful of bread-crumbs ; season with salt and pepper ; add the yolks of two eggs, and a very little cold water ; roll into croquettes, dip in egg and bread-crumbs and fry in deep fat.



11.—Blueberry Pudding.

Beat 2 eggs light, and stir into them one cup of milk and sifted flour enough to make a batter as thick as for pancakes. Put into the flour 3 teaspoonfuls of baking powder. Butter a mold and put a layer of the batter in the bottom, then a layer of blueberries. Alternate the layers until the mold is three-quarters full ; cover it closely and boil one



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hour. Serve with a rich sauce.—From
“Good Housekeeping Magazine.”



12.—Curried Asparagus.

Boil the tender part of a head of asparagus in salted water until cooked. Lay them on toast and pour a curry sauce over them.

SAUCE.—Melt two tablespoonfuls of butter and rub into them two tablespoonfuls of flour, a teaspoonful of curry powder, salt and pepper; add gradually one cup of milk; stir until smooth.

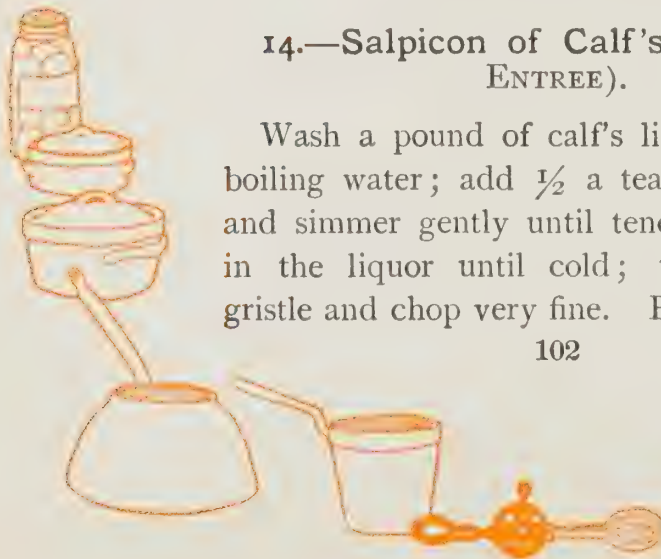


13.—Muskmelon Ice.

Boil together a cupful of water and two and a half cupfuls of sugar, for ten minutes. Add the soft part of the inside of muskmelon, beaten to a pulp. When cold, freeze.

14.—Salpicon of Calf's Liver (AN ENTREE).

Wash a pound of calf's liver, cover with boiling water; add $\frac{1}{2}$ a teaspoonful of salt and simmer gently until tender. Let stand in the liquor until cold; then free from gristle and chop very fine. Put into a sauce-



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pan, moisten with strong beef stock and season very highly with salt, pepper, Worcestershire, tomato catsup and a few drops of onion juice. The mixture should be very moist but not swimming in liquor. Serve in paper cases.—From "Table Talk," Philadelphia.



15.—Cauliflower Fritters.

Take pieces of cold cooked cauliflower; dip them into a fritter batter and fry in deep fat.

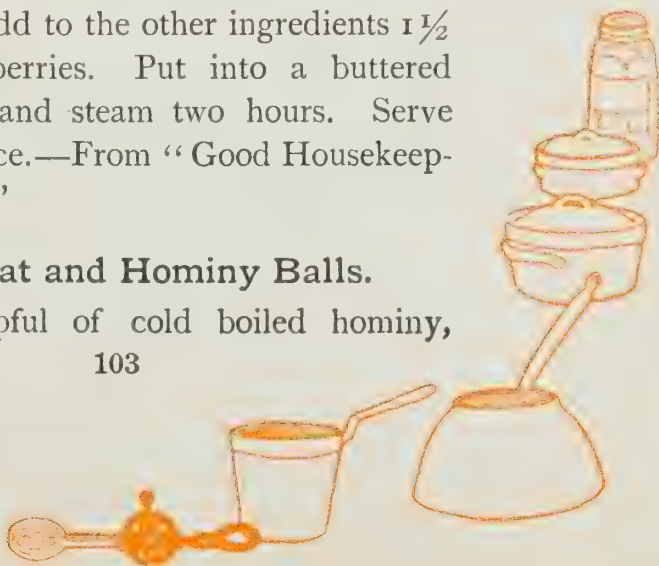
16.—Blackberry Pudding.

To make a blackberry pudding, soak two cups of stale bread-crumbs in two cups of milk; add a little salt and three well-beaten eggs. Measure $1\frac{1}{2}$ cups of sifted flour, and stir into it half a teaspoonful of baking powder, and add to the other ingredients $1\frac{1}{2}$ pts. of blackberries. Put into a buttered pudding dish and steam two hours. Serve with a rich sauce.—From "Good Housekeeping Magazine."



17.—Meat and Hominy Balls.

Take a cupful of cold boiled hominy,



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season with salt and pepper ; add to it a cup of any cold meat ; moisten with half a cupful of stock ; add two well-beaten eggs ; put all into a saucepan and mix well ; when very hot, turn out on a platter to cool. When cold, form into balls, dip them in egg and bread-crumbs, and fry in deep fat.



18.—Green Pepper Salad.

Take six green peppers ; cut off the tops. Take out the seeds and put the peppers into boiling water. When tender, take them out and let them get cold. Fill them with finely cut celery and mayonnaise dressing ; stand each one on a lettuce leaf in a spoonful of thick mayonnaise to keep them upright.



19.—Eggplant au Gratin.

Wipe a large eggplant and boil in salted water until tender. Halve it, scoop out all the pulp and mash. Season well with salt and pepper, and a pinch of thyme ; then add 1 tablespoonful of finely-chopped onion, 2 tablespoonfuls of dried bread-crumbs and 2 hard boiled eggs chopped fine. Turn into a buttered dish ; sprinkle with $\frac{1}{2}$ a cupful of



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dry crumbs which have been salted and mixed with 1 teaspoonful of melted butter and brown in a quick oven.—From “Table Talk,” Philadelphia.

20.—Gooseberry Fool.

Stew a quart of ripe gooseberries in just enough water to cover them; rub them through a fine sieve. Beat into them a tablespoonful of butter and a cup of sugar. Beat the yolks of three eggs and beat them into the gooseberries. Make a box of a stale loaf of cake by cutting out the centre; fill it with this mixture, and make a meringue with the whites of the eggs and three tablespoonfuls of powdered sugar. Save the crumbs from the centre of the loaf for another dessert.

21.—Cucumber Jelly.

Slice cucumbers into ice water after peeling them as thin as possible. Soak half a box of gelatine in a little cold water, for half an hour. Dissolve with a cupful of boiling water; add a cupful of strained tomato juice, salt and pepper; strain. Wet a mold or small individual molds; fill with



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the cucumbers, sprinkling a little salt and pepper over each. Pour the gelatine mixture in. When cold and set, turn out on a bed of lettuce leaves; garnish with mayonnaise dressing in a border around the mold.



22.—Eggplant Fritters.

Boil an eggplant for $\frac{1}{2}$ an hour; have the water boiling before the eggplant is put in. Cut it in half and scoop out the centre; chop fine and mix with it, half the quantity of bread-crumbs, two eggs, a teaspoonful of salt, and a dash of pepper; fry in hot fat.

23.—Cream Piecrust.

For those who live in the country a delicious paste is made as follows: Take 1 qt. of pastry flour, sift it; add $\frac{1}{2}$ teaspoonful of salt and 1 of sugar; stir into this quickly a level teaspoonful of baking powder, and add $1\frac{1}{2}$ cupfuls of thick cream, enough to make it moist; knead and roll it out; then fold over and it is ready for use.



24.—Plum Shape.

Put half a pound of fine ripe plums into an



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enameled saucepan ; pour over them one cupful of sugar and one cupful of water, and simmer gently until they are quite soft. Remove the stones, and drain off the syrup. But the pulp into a bowl, return the syrup to the saucepan, and dissolve in it, half an ounce of gelatine which has been softened in a little cold water. If not sweet enough, add more sugar ; then add the plum pulp, and half a cupful of blanched almonds coarsely chopped. Mix all well together ; pour the mixture into a border mold, and stand aside to set. When quite cold, turn out onto a glass dish and fill the centre with whipped cream.—From “Good Housekeeping Magazine.”



25.—Fruit Salad, No. 2 .

Slice bananas, oranges and grapes ; lay them on lettuce leaves and pour over them a dressing made with half a cup of sugar, and one-third of a cup of sherry. Serve ice cold.



26.—Gooseberry Pie.

Line a pie pan with a light crust ; brush it over with the white of an egg. Fill it with



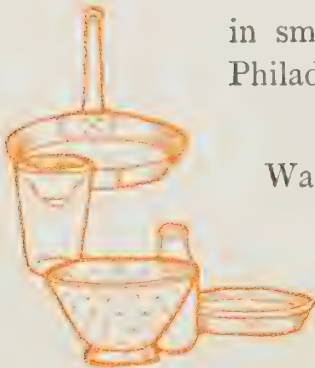
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ripe gooseberries ; sweeten them to taste and bake.



27.—Rice Boulettes.

Pick over and wash $\frac{1}{2}$ a cupful of rice. Put it into a double boiler with $\frac{2}{3}$ of a cupful of chicken or veal stock, and cook until the liquid is absorbed. In the meantime, cook together for 20 minutes $\frac{1}{2}$ a can of tomatoes, $\frac{1}{4}$ of a small onion, 1 sprig of parsley, 2 cloves, a dozen peppercorns and 1 teaspoonful of sugar ; then rub through a sieve. Add this to the rice, and continue cooking until tender and the tomatoes are absorbed. Take the rice from the fire ; add 1 beaten egg, $\frac{1}{2}$ a teaspoonful of salt, a dash of cayenne, 1 tablespoonful of butter and 2 tablespoonfuls of grated cheese. Stir until these ingredients are well mixed in, then spread on a buttered platter and set aside. When cold, form into balls about an inch and a half in diameter, dip into beaten egg, roll in fine bread-crumbs, and fry golden brown in smoking hot fat.—From "Table Talk," Philadelphia.



28.—Baked Sweetbreads.

Wash the sweetbread and remove the



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tubes. Put them into a saucepan with a slice of onion and a bay leaf, and cover with boiling water, and simmer for twenty minutes. Drain them and lay them in cold water for an hour. Dry them and lay them in a dripping pan with a few thin slices of bacon laid under them. Dust with salt, pepper and a little flour. Put a bit of butter on each sweetbread and bake in a good oven for twenty minutes.



29.—Baked Cherry Pudding.

Stone 1 pt. of sour cherries; make a batter of 2 cupfuls of flour, 1 teaspoonful of salt, 2 teaspoonfuls of baking powder sifted with the flour, 1 cupful of sweet milk, $\frac{1}{2}$ a cupful of sugar, 2 eggs, 1 tablespoonful of butter, $\frac{1}{2}$ a teaspoonful of cloves; add the cherries last and bake in a buttered mold 30 minutes. Serve with wine sauce or sweetened cream.—From "Table Talk," Philadelphia.



30.—Mint Sherbet.

Take one cupful of mint leaves. Bruise them well; add the juice of two lemons to them and let them stand an hour. Dissolve



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a pint of sugar in the same quantity of water and boil for five minutes. Take it from the fire and add the juice of an orange and the mint and lemon juice; when cold, strain and freeze.



31.—Roast Veal Cutlets.

Place veal cutlets one on top of the other in a deep baking dish; cover them with boiling water and an onion sliced. Simmer for half an hour—with a cover over them. Then cover thickly with bread-crumbs and bits of butter; add a teaspoonful of mushroom catsup; baste well once and then brown. Lift out the meat carefully, thicken the gravy with a little brown flour; pour around the meat; garnish with lemon points and serve.



SEPTEMBER.



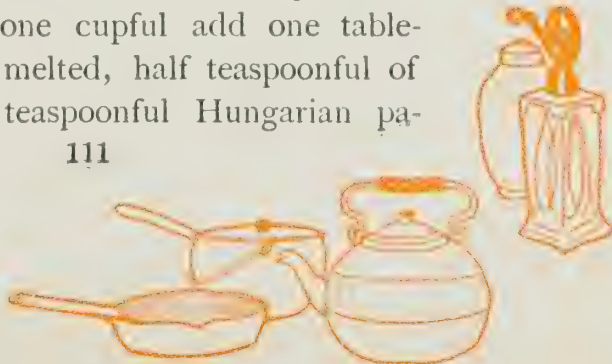
1.—Neck of Lamb Braised.

Take a neck of lamb; put an inverted granite pie plate in the bottom of a large pot; on this, place the meat and half cover with boiling water; let *simmer only* until half cooked; then add half a cup of uncooked rice; simmer until the rice is done; season. Take out the meat carefully, strain the broth, the rice pile on top and around the meat. Make a gravy by using 1 cupful of the broth and 1 cupful of tomato; thicken with flour and butter; season with salt and pepper and pour around the meat.



2.—Corn Timbales.

Score six ears of sweet corn and press out the pulp. To one cupful add one tablespoonful butter, melted, half teaspoonful of salt, one-fourth teaspoonful Hungarian pa-



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prika, the beaten yolks of three eggs ; then the stiffly-beaten whites and one tablespoonful of flour ; butter corn timbale molds, then fill with the mixture two-thirds full ; set in a pan of water and place in a hot oven ; bake until firm ; unmold onto a hot plate.—From “Good Housekeeping Magazine.”

3.—Melon Salad.

Put a very ripe muskmelon on ice until thoroughly chilled. Open it and take out the seeds ; cut off the rinds ; lay the ripe portions on lettuce leaves. Pour a French dressing over and serve.



4.—A Cheap Tomato Soup.

Brown a small sliced onion in a tablespoonful of butter ; add a tablespoonful of flour and rub smooth ; then add $\frac{1}{2}$ a can of tomatoes, a pt. of water, a bay-leaf, a leaf of celery and simmer fifteen minutes, press through a sieve ; return it to the fire ; add a teaspoonful of sugar, and $\frac{1}{4}$ of a teaspoonful of soda, dissolved in hot water ; season with salt and pepper and serve.



5.—Baked Glazed Pigeons.

In a small saucepan put 3 tablespoonfuls



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of butter, 2 tablespoonfuls of Soy or Worcestershire, 1 tablespoonful of mushroom catsup, 2 tablespoonfuls of thick tomato sauce and three tablespoonfuls of water. Place over the fire until well mixed and keep warm; clean and split the pigeons in two pieces; wipe with a damp cloth; baste inside and out with the sauce; lay on a flat pan and place in a very hot oven. Bake for twenty-five minutes, basting three times. Put a teaspoonful of the sauce on each plate when served.—From “Table Talk,” Philadelphia.



6.—Peach Fritters.

Make a fritter batter. Take a can of peaches, drain them from the juice, dip each piece into the batter and fry in deep fat. Take the juice of the peaches and thicken it with a little cornstarch, boil up, add a flavoring of sherry wine; pour over the fritters and serve.



7.—Lima Beans in Cases.

Put the shelled lima beans into a saucepan with two teaspoonfuls of salt and one of sugar; cover with boiling water. Make



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little bread cases by cutting large cubes from the loaf and then cutting out the centres; fry them in hot fat. Fill with the beans and serve with a spoonful of thick white sauce on the top of each. Serve very hot.



8.—Apple Water Ice.

Take a pound and a half of cored and pared apples; put them into a saucepan with a little water, cook until soft; add three-quarters of a pound of powdered sugar and a pint of water; let boil up once; rub through a colander; add the juice of two lemons and freeze.



9.—Quince Parfait.

Beat the yolks of 3 eggs; add slowly $\frac{3}{4}$ of a cupful of quince syrup and cook over hot water, stirring constantly until the mixture thickens and coats the spoon. Remove from the stove, and with a wire egg beater whip until cool and light. Whip a pint of cream until stiff and dry; gently add to it the first mixture and put into a mold; pack in ice and salt and let it stand four hours before serving. Turn out, garnish with a wreath of



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whipped cream which has been sweetened and flavored, and dot it here and there with bright bits of quince jelly.—From “Good Housekeeping Magazine.”



10.—Cheese Salad.

Rub smooth the yolk of a hard boiled egg and a tablespoonful of olive oil; add 1 teaspoonful of salt and $\frac{1}{4}$ of a teaspoonful of white pepper. Mix well. Add a quarter of a pound of grated cheese and a tablespoonful of vinegar; mix all well together; serve in paper cases with lettuce sandwiches.



11.—Veal Pot Pie.

Cut the meat and crack the bone of two pounds of knuckle of veal; put it into a saucepan and cover with cold water; add 3 cloves, a bay leaf and one slice of onion; let it simmer for two hours. When tender, strain off the broth and pick out the bones. Return the meat to the broth and add three sliced potatoes and two tablespoonfuls of butter. Make the dumplings by sifting together one qt. of flour, a teaspoonful of salt and 2 teaspoonfuls of baking powder; mix



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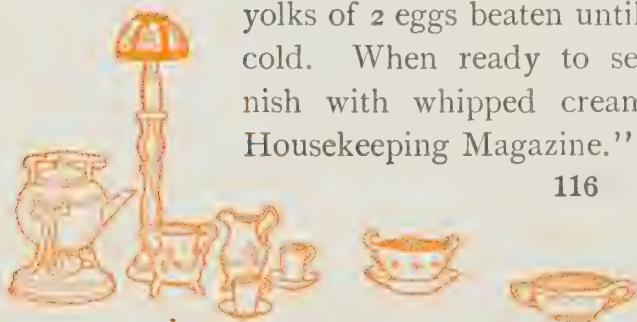


well to a soft dough with one pt. of milk; form the dumplings by putting the dough in the broth by spoonfuls and steam for thirty minutes.

12.—Pear Pudding.



Pare, core and cook until transparent six pears, either Bartlett or a good cooking pear, adding to the syrup 1 tablespoonful of lemon juice, 1 teaspoonful of preserved ginger root. Have ready the following: Pour 1 cup of boiling water on 2 tablespoonfuls of corn-starch moistened with a little cold water; cook until transparent; then add 2 tablespoonfuls of sugar, and fold in the stiffly beaten whites of three eggs. Line a mold with this. Cut the stewed pears into thin slices and lay in the centre of the mold; cover with more of the pudding and set on ice until firm. Serve with a sauce made by adding 1 cup of cream to the syrup, which should measure 1 cup; when hot, add yolks of 2 eggs beaten until foamy; serve ice cold. When ready to serve unmold; garnish with whipped cream.—From "Good Housekeeping Magazine."



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13.—Aunt Abby's Chicken.

When making chicken broth save the meat for this dish. Into a saucepan put $\frac{1}{2}$ a cup of broth and $\frac{1}{2}$ a cup of milk ; thicken with 1 tablespoonful each of flour and butter. Add 1 cup of boiled rice ; heap it on the centre of a platter, lay the pieces of meat around (having previously heated them), garnish with parsley and serve.



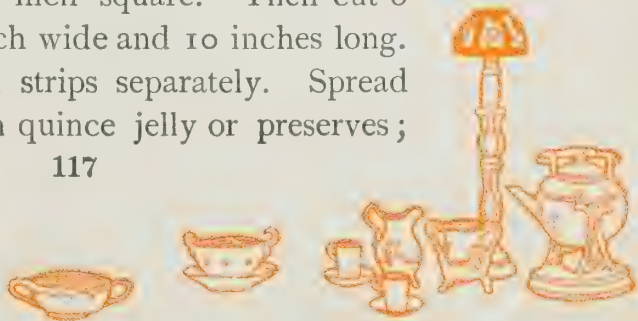
14.—Mutton Soup.

Boil a leg of mutton in 2 qts. of water. When the meat is cooked, take it from the broth and put it where it will keep hot for the dinner. To three pts. of the broth, add 1 can of tomatoes (which have been heated and highly seasoned with salt and pepper) and 1 pint of hot milk ; let all boil up once ; then serve.



15.—Quince Meringue.

Make a puff paste ; roll it into a sheet and cut out an eight inch square. Then cut 8 strips $\frac{3}{4}$ of an inch wide and 10 inches long. Bake square and strips separately. Spread strips lightly with quince jelly or preserves ;



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lay them on the square letting the ends cross, log cabin fashion, and cover the bottom of the square with jelly or preserves also ; then dust liberally with chopped nuts. Beat the whites of 4 eggs until stiff and dry ; add $\frac{1}{2}$ a cupful of powdered sugar ; flavor with vanilla and pile irregularly into the paste shell. Sprinkle with chopped nuts and bake in a slow oven until firm to the touch.—From “Good Housekeeping Magazine.”



16.—Calf's Liver Timbale.

Chop one pound of calf's liver very fine. Soak two tablespoonfuls of bread-crumbs in $\frac{1}{2}$ a cup of milk ; drain them and add them to the liver ; make a cupful of white sauce. When smooth and boiling hot add the liver, bread-crumbs and the yolk of an egg ; mix well ; season and turn into buttered timbale molds, and bake for half an hour, standing them in a pan of hot water in the oven.



17.—Peas in Turnip Cups.

Steam small white turnips, hollow out the centres, cut the edges in points. Fill with peas which have been heated in a sauce



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made of two tablespoonfuls of butter cooked with two tablespoonfuls of flour, one cup of milk and one-fourth teaspoonful of salt. Serve hot.—From “Good Housekeeping Magazine.”



18.—Stuffed Tomato Salad.

Select firm, good sized tomatoes, scald and skin them; then set on ice until firm. Cut a piece from the stem end, and with a teaspoon, scoop out the centre of each. From the scooped out portion, drain all the water, chop the pulp fine, add to it $\frac{1}{2}$ as much each of coarsely chopped cucumber and chopped cooked ham. Season well; add a few spoonfuls of mayonnaise and arrange on lettuce leaves.—From “Table Talk,” Philadelphia.



19.—Peach Pie.

Line a pie plate with a good crust. Peel and slice the peaches; lay them on the crust, sprinkle with sugar; chop three peach kernels fine and add them to the peaches; pour in a very little water; cover with an upper crust and bake in a good oven.



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20.—Chicken Broth.

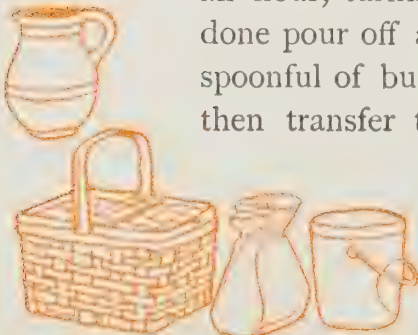


Cover a three-pound chicken with cold water ; add 1 teaspoonful of salt and cover closely ; let simmer gently and when it comes to a boil, remove the scum ; add 2 onions, a sprig of parsley and a blade of mace. When the chicken is cooked tender, remove it from the broth. Pick off the meat in nice pieces and save for curried chicken. Put the bones back into the broth, simmer half an hour longer, strain through a cloth, add salt to taste, remove the fat and serve.



21.—Kentucky Fried Chicken.

Singe, clean and disjoint the chicken at least twelve hours before it is to be used, and set aside on ice or in a cool place. Three-quarters of an hour before serving, have ready a deep frying pan half filled with smoking hot lard. Roll each piece of chicken in flour, dust with salt and pepper and place in the hot fat. Cover and cook slowly for $\frac{1}{2}$ an hour, turning from time to time. When done pour off all of the fat. Add one tablespoonful of butter and brown the meat well ; then transfer to a hot platter. Stir in one



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tablespoonful of flour, and when slightly colored add 1 cupful of milk, and salt and pepper to taste. When smoothly thickened, serve in a boat and garnish with biscuits or strips of pastry fried in hot lard.—From “Table Talk,” Philadelphia.



22.—Cream Pudding.

One and one-half ozs. of sugar, $\frac{1}{2}$ a pt. of cream, $\frac{1}{2}$ a nutmeg, three eggs. Mix the cream, sugar and yolks of the eggs and nutmeg; then stir in lightly the well-beaten whites. Bake in a deep tin which has been buttered and covered thickly with dried bread-crumbs, have the crumbs as thick as pastry would be; brown in the oven.



23.—Squash Fritters.

Take two cupfuls of boiled and mashed cold squash; add to it a cup of milk, two eggs, a little salt; sift half a teaspoonful of baking powder into half a cupful of flour and add it to the squash. Drop by teaspoonfuls into hot lard and fry.

24.—Braised Chicken.

Into a frying pan put 3 ozs. of bacon and



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let it fry until the fat has come from it. Rub the chicken on the inside with $\frac{1}{2}$ a teaspoonful of salt and $\frac{1}{4}$ of a teaspoonful of summer savory mixed; truss it and lay it in the hot fat and turn often until a nice brown. Now put it into a large pot with the following vegetables sliced: 2 stalks of celery, 1 onion and a very small turnip; season with salt and cayenne pepper and add 1 pt. of water. Cook slowly until tender. Serve the bacon on the platter with the gravy poured around.



25.—Tomato Waffles.

Pare six medium-sized ripe tomatoes; chop very fine; add 1 level teaspoonful of salt, one-fourth teaspoonful of white pepper, 1 tablespoonful of butter, melted after measuring. Now add enough flour to make a thin griddle cake batter; then beat three eggs until foamy and add. Sift half a teaspoonful of baking soda (bicarbonate) into a little of the flour before adding. Have the waffle iron very hot, grease both upper and lower lids, place a cooking spoonful of butter in each section, close lid upon it and bake at least one minute on each side; when serving,



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cut the sections apart and arrange on a napkin. Serve as an entrée.—From “Good Housekeeping Magazine.”

26.—Baked Pickerel.

Clean and wash two pickerel. Rub them well with two teaspoonfuls of vinegar, a quarter of a teaspoonful of mustard, a clove of garlic and a little chopped parsley. Lay the fish in a baking pan, dust with salt and pepper, put little bits of butter over the fish, and pour over them one wine glass of claret (or boiling water if wine is not used). Bake in a moderate oven for twenty minutes. Baste often and serve with the liquor poured over the fish.



27.—Quince Custards.

Pare, core and slice 2 quinces and 2 apples; cover with a pt. of cold water and simmer gently until the fruit is very tender; then strain. Return the liquid to the fire, and add from one-half to three-quarters of a cupful of sugar according to the acidity of the fruit. Beat well together eight eggs, first putting aside the whites of two. Pour the



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fruit mixture gradually over the eggs, return to the fire and stir until of a rich custard consistence. In the bottom of each custard cup place a piece of stale cake dipped in fruit juice. When the custard is cool, fill the cups, and heap on each some meringue made by whipping together to a stiff froth the reserved whites of the eggs, 3 tablespoonfuls of powdered sugar, and a few drops of lemon juice.—From "Table Talk," Philadelphia.



28.—Boiled Tomatoes.

Take small round tomatoes, drop in boiling salted water, take them out carefully when tender and serve on rounds of buttered toast ; serve with lettuce salad.



29.—Cake Fritters.

Cut stale cake into neat pieces an inch and a-half thick ; pour over them a little cream to moisten them or a yoke of an egg and a little milk mixed together. Fry them in hot fat. When done, put a teaspoonful of strawberry jam on each one.



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30.—Plums in Ambush.


Boil rice in milk until tender and quite dry ; sweeten it to taste with powdered sugar. Pour it into a border mold to set ; when stiff, turn out and fill the centre with stewed plums. Pour the syrup over the rice and mash the plums with whipped cream.—From “ Good Housekeeping Magazine.”





OCTOBER.

1.—Pumpkin Soup.



Cut one pound of very ripe pumpkin into pieces about two inches square ; cover them with half a pint of boiling salted water ; when tender, drain, and put through the colander. Put the pulp into a saucepan with two ounces of butter. Leave it for a few minutes, then add to it, slowly, a pint of very hot milk. Slice half of a French roll into the soup tureen, crust and all ; season the soup with a little salt and a pinch of sugar, and pour over the bread.

2.—Calf's Tongue Stewed.

Parboil the tongue and take off the skin. Trim it neatly and lard it with salt pork ; put it into a covered pot with two slices of fat pork, a teaspoonful of chopped parsley, half an onion, a bay leaf, salt and pepper to taste, a sliced carrot and a cup of stock. Let

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it bake for three hours. Strain the gravy and pour over the tongue. Serve green peas with it.

3.—Tapioca Cocoanut Pudding.

Soak $\frac{1}{2}$ cup of grated cocoanut with $\frac{1}{2}$ cup of pearl tapioca in cold water to cover. Add $1\frac{1}{2}$ pts. of milk, 3 beaten eggs, $\frac{1}{2}$ cup of sugar and a speck of salt. Mix well and bake in a buttered dish for 30 minutes. Serve hot with cream.—From “Good House-keeping Magazine.”



4.—Langham Salad.

Cut small fresh tomatoes into very thin slices. Chop celery very fine. Peel and chop tart apples. Arrange the tomatoes on lettuce leaves ; on top of these lay the celery, and the apples on top of that. Pour a French dressing over all.



5.—Veal Cutlets in Cheese Batter.

Prepare a frying batter by beating together the yolks of 2 eggs, $\frac{1}{2}$ of a cupful of water, a pinch of salt, $\frac{3}{4}$ of a cupful of flour, 1 tablespoonful of melted butter and $\frac{1}{2}$ of a



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cupful of grated cheese. Whip the whites of the eggs to a stiff froth, stir gently into the batter and set aside for a few hours. Trim and cut the meat into pieces ; dip a piece at a time into the batter and drop into deep smoking hot fat. Cook only two or three pieces at a time unless the kettle is a large one.—From “ Table Talk,” Philadelphia.

6.—Lobster Soup.



Melt one tablespoonful of butter ; then add two tablespoonfuls of flour ; mix well. Add to this the cooked meat of a lobster, a cup of milk and one of cream, a pint of soup stock, half a cupful of tomatoes, salt and cayenne to taste. Let boil for a few minutes, then strain. Put it back on the stove again ; add one tablespoonful of butter and when it comes to a boil serve at once.

7.—Tomato Jelly Baskets.



Take six large cups without handles and six small ones. Make a quart of tomato jelly ; fill the large cups half full, stand one of the smaller cups in each of the large ones. Let this harden over night. When ready to



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use, wipe out the small cups with a hot cloth, take them out carefully, turn out the jelly baskets, fill them with chicken salad and stand on lettuce leaves. The jelly is made with $\frac{1}{2}$ a box of gelatine, 1 pt. of tomato juice, a pt. of boiling water, a tablespoonful of Worcestershire sauce, salt and pepper.



8.—A la Mode Duck.

Divide a duck into pieces as for fricasseeing and fry each piece brown ; season with salt and pepper. Put into a saucepan $\frac{1}{2}$ a pt. of rich stock or gravy ; add a sliced onion and a bunch of sweet herbs. Let it simmer for 20 minutes. Strain the gravy into a clean pan and lay in the pieces of duck ; let it come to a boil and cook gently until the meat is tender. Lay the pieces of duck on a hot platter. Let the gravy boil up once more ; skim off the fat and pour it around the duck.



9.—Jellied Chicken With Mayonnaise.

One 5 or 6 lb. chicken, 1 can of French mushrooms, 1 small onion, 6 cloves; 4 hard boiled eggs, 12 olives, 3 tablespoonfuls of capers, 1 package of gelatine. Put the



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chicken, cloves and onion in 3 pts. of cold water ; season with salt and pepper and boil slowly. When tender, take off and let the chicken and broth get cold. Then cut the chicken in dice-shaped pieces and season ; skim the cold broth removing all the fat. Put the gelatine in a little more than a cupful of the broth ; place the rest of the broth on the fire with about $\frac{3}{4}$ of a cup of mushroom juice, let come to a good scald, then pour the hot broth on the dissolved gelatine. Curl the olives, and cut the eggs and a few mushrooms in thin slices, and decorate the bottom of the mold ; then lay the minced chicken in carefully (lightly), adding a few of the mushrooms from time to time. Strain the broth and pour on just enough to cover well. Set away to harden. Serve with mayonnaise dressing.—From “Good House-keeping Magazine.”

10.—Rice Consomme.



Take off the fat and heat a qt. of consommé stock ; when boiling, add two tablespoonfuls of rice flour rubbed smooth with a little stock. Boil for fifteen minutes ; add a teaspoonful of sugar and salt ; boil until the



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rice is cooked ; add a cup of cream or rich milk.

11.—Celery Fritters.

Cut the celery into inch length pieces and cook in boiling salted water until tender ; dip into batter.

BATTER.—One well-beaten egg, $\frac{1}{4}$ of a cup milk, 2 teaspoonfuls of butter, pinch of salt and $\frac{1}{2}$ a cup of flour. Mix all well together and beat. Stand aside for an hour, then beat again and use.

12.—Orange and Banana Salad.

Cut four large oranges in halves and scoop out the pulp ; add to this four bananas, cut in dice, and pour over it a fruit syrup.—From “ Good Housekeeping Magazine.”

13.—Puree of Potatoes.

Cook 6 pared potatoes in boiling salted water until tender, and put through a potato press or sieve. Scald 1 qt. of milk with $\frac{1}{2}$ a small onion, cut in slices ; remove the onion and stir $\frac{1}{2}$ of the milk into the potato. In a saucepan melt 1 tablespoonful of butter ; add



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1 tablespoonful of flour and mix them ; add gradually the remainder of the milk, stirring until smoothly thickened. Stir this into the prepared potato, bring all to the boiling point. Season well ; simmer for five minutes ; add 1 tablespoonful of chopped parsley and serve.—From "Table Talk," Philadelphia.



14.—Chicken Pot Pie.

Cut up a chicken as for fricassee ; cover with boiling water and simmer until tender. Make a rich baking powder biscuit dough, roll out quite thin. Butter the sides of a deep baking dish and line it with the crust. In the bottom, sprinkle 1 pt. of potatoes cut in small blocks and a few bits of ham ; then the pieces of chicken, dust well with salt and pepper. Fill up the dish in this way. Roll out the remainder of the paste for a top crust, cut a slit in the centre through which pour the chicken gravy slightly thickened. Cover and steam gently for an hour.



15.—Boiled Cabbage.

Take a small firm cabbage ; take off the



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outside leaves. Wash it and put it into a large pot of boiling water ; add a teaspoonful of salt. When the water boils again, put the pot back where it will just simmer ; in twenty minutes it should be tender. Do not cover the pot ; do not let the water boil after the cabbage goes in and there will be no odor in the house.



16.—Celery and Chestnut Jelly.

Cut up enough celery to make a cupful ; simmer until tender in three cups of chicken broth. Add quarter of a package of gelatine (dissolved in a little cold water), and strain. Turn it into a ring mold. Boil gently until tender a pint of shelled chestnuts ; the French ones preferred ; rub off the brown skin. Put them through a vegetable press ; fill the centre of the mold and pour a French dressing over them. Garnish with small lettuce leaves.




17.—Roast Goose With Raisin Stuffing.

Prepare the goose and stuff with the following : Chop sufficient tart apples to measure 3 cupfuls ; place in a saucepan




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with 2 tablespoonfuls of butter, 3 tablespoonfuls of granulated sugar, 2 tablespoonfuls of currant jelly, $1\frac{1}{2}$ cupfuls of Sultana raisins; cover and cook gently until the apples are tender, but not pulpy. Set aside until cold, then mix with 3 cupfuls of soft bread-crumbs, 2 well-beaten eggs and 2 tablespoonfuls of melted butter.—From “Table Talk,” Philadelphia.

18.—Boiled Bass.



Into a saucepan put four tablespoonfuls of butter with half a cup of finely chopped onion, teaspoonful of salt and a quarter of a teaspoonful of pepper; cook for five minutes. Add one carrot chopped fine, one quart of veal stock, one qt. of water, the juice of a lemon, and one tablespoonful of mushroom catsup; boil for a few minutes, then pour over the fish (which has previously been washed and laid in a fish kettle). Boil very slowly, keeping the kettle closely covered. When done, lift out the fish carefully on to a platter. Make a sauce with one cupful of the liquor in which the fish was cooked, thickened with flour and butter.



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Strain and add the yolk of an egg the last thing before serving.

19.—Apple Cup Custard.

Pare, core, and steam six apples; press them through a colander; while hot, add to them 2 tablespoonfuls of butter, the yolks of four eggs, six tablespoonfuls of sugar and a cup of milk. Turn this into small cups and bake for twenty minutes. Make a meringue with the whites of the eggs, beaten stiff, and powdered sugar; pile on top of the cups, brown a minute in the oven. Serve cold.



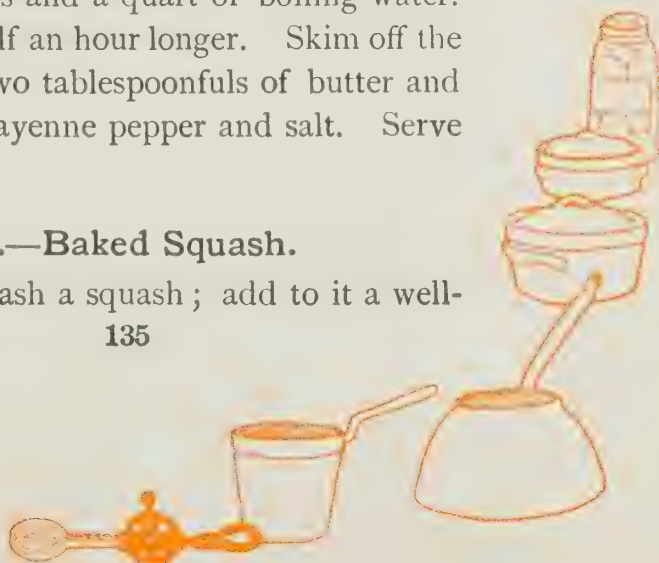
20.—Gumbo Okra Soup.

Slice a quart of okras. Cut a pound of beef into small pieces, also a quarter of a pound of salt pork; add a pint of water and let simmer for an hour. Add a pint of sliced tomatoes and a quart of boiling water. Simmer for half an hour longer. Skim off the scum; add two tablespoonfuls of butter and season with cayenne pepper and salt. Serve with croutons.



21.—Baked Squash.

Boil and mash a squash; add to it a well-



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beaten egg, half a tablespoonful of butter, and quarter of a cupful of milk ; season with salt and pepper. Turn it into a baking dish, sprinkle with bread-crumbs and bake in a hot oven.



22.—Veal Olive Pie.

Cut the required amount of cold veal into thin slices ; dip them in yolk of egg, strew bread-crumbs over them, mixed with the grated peel of half a lemon, and pepper, salt and a little nutmeg ; roll them up as olives and put them into a pie dish ; pour over them a pint of good gravy ; lay a little butter over them and cover the top with a light puff paste ; brush it over with the yolk of an egg and bake.



23.—Oysters a la Creole.

Melt two tablespoonfuls of butter, add one slice of onion and cook until pale brown ; then add one cup of stewed tomatoes. When thickened, add a pint of drained oysters and cook until the edges have curled. Add one drop of Tabasco sauce, one half teaspoonful of salt and a tablespoonful of chopped parsley



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and serve on toast.—From “Table Talk,” Philadelphia.

24.—Mutton Broth.

Place 1 neck of mutton in a saucepan; cover it with cold water, add a good pinch of salt, and as it comes to a boil remove the scum; add $\frac{1}{2}$ a cup of finely chopped celery, 1 onion, a small carrot and a little parsley; cover tightly and simmer slowly until the meat drops from the bones; strain through a cloth; add 1 yolk of egg and a tablespoonful of thick cream to every $\frac{1}{2}$ pt. of stock.



25.—Apple Fluff.

To three pounds of pared, cored and sliced tart apples add a cupful of sugar; put into a saucepan and add the juice of a lemon and two cloves; simmer until tender; then put through a sieve. Scald a pt. of cream, add it to the apple pulp and serve when cold.



26.—Potato Soup.

Eight large potatoes, one large onion, half a pound of salt pork cut into strips, three whole cloves, and a sprig of parsley. Boil



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all two hours, then strain through a sieve, and season to taste, adding one tablespoonful of butter and one pt. of cream. Let it come to a boil and serve.—From “Good House-keeping Magazine.”



27.—Chicken Curry With Cocoanut.

Cut up a chicken as for fricassee; put it in a saucepan with $\frac{1}{2}$ a pt. of cold water; cover closely, and let it simmer until tender. Grate a cocoanut and cover it with $\frac{1}{2}$ a gill of tepid water; let it stand for $\frac{1}{2}$ an hour. When the chicken is tender, take it out, and add to the gravy 3 tablespoonfuls of flour rubbed smooth with $1\frac{1}{2}$ ozs. of butter and 1 tablespoonful of curry; let it stew a few minutes; pour in through a strainer the water from the cocoanut; add the chicken, let it boil up once. Then serve.



28.—Beef and Okra Soup.

Cut 1 lb. of beef from the round into small pieces; season with salt and pepper; fry it in the soup kettle with $\frac{1}{4}$ of lb. of butter and 1 sliced onion until very brown; then add 1 gallon of cold water and allow it to simmer for an hour; then add 2 small



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cupfuls of chopped okra and simmer 3 hours longer, when it is ready to serve.

29.—Eggplant Baked With Cheese.

Place two eggplants in a bowl ; pour boiling water over them, cover and let stand for ten minutes. Then wipe, peel and slice them a quarter of an inch in thickness. Divide each slice in four, season with salt and pepper, and fry in a little butter over a hot fire, lifting them out on a hot pan as cooked. In a saucepan put one tablespoonful of butter and one of flour, a quarter of a teaspoonful of salt and a dash of cayenne ; when melted and mixed add $\frac{1}{2}$ of a cupful of beef stock and $\frac{1}{2}$ of a cupful of cream or rich milk. Stir until thick and smooth, and simmer for 5 minutes. Arrange the slices of eggplant in a greased baking-dish, putting a spoonful of the sauce and a sprinkle of grated cheese between each layer. Put a teaspoonful of butter in bits over the top and bake 20 minutes in a moderate oven.—From "Table Talk," Philadelphia.

30.—Plain Chicken Soup.

Cut up a fowl in small pieces, and dredge



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them well with flour, and fry them brown in lard ; season with salt and pepper ; add 3 pts. of water ; cover closely and simmer until the soup is well flavored. When ready to serve thicken with flour.

31.—Oyster Newburg.

Into a saucepan put 2 doz. oysters, $\frac{1}{2}$ a tablespoonful of butter and a tablespoonful of lemon juice, salt and pepper. Cook gently until the oysters are plump, then add $\frac{1}{2}$ a cupful of chopped mushrooms. Beat the yolks of 4 eggs into a cupful of cream (or milk) and add it to the oysters ; do not let it boil, only heat and thicken slightly. Serve in a hot dish.



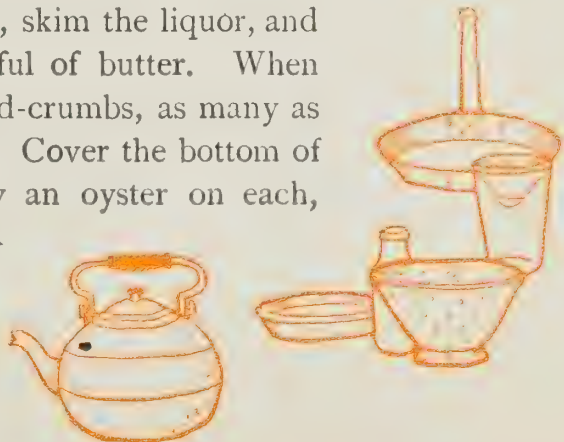
NOVEMBER.

1.—A Good Soup From Roast-Beef Bones.

Crack the bones and put them into a closely covered soup pot, with 2 qts. of cold water; let them simmer gently for an hour; add 2 sliced potatoes, 2 grated carrots, 1 sliced onion, 1 doz. peeled and sliced tomatoes, boil 2 hours moderately; then season, and remove the bones and serve.

2.—Oysters in the Shells.

Wash the deep oyster shells, and put them in a dripping pan. Drain the oysters, put them into a saucepan and bring to a boil. When cool, drain again, skim the liquor, and add to it a tablespoonful of butter. When boiling, add dried bread-crumbs, as many as the juice will moisten. Cover the bottom of the shell with this, lay an oyster on each,



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dust with cayenne and salt, add a layer of crumbs and a bit of butter. Brown in the oven and serve three shells on each plate, a piece of lemon and sprigs of parsley.



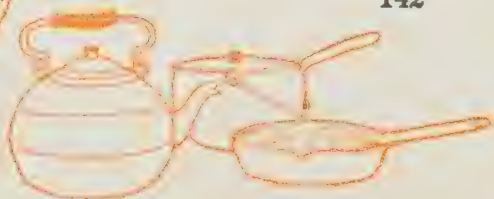
3.—Calf's Head en Tortue.

Wash and clean a calf's head and cook until tender in enough boiling water to cover. Cut the meat in cubes. Into a saucepan put tablespoonful of butter and one of flour; rub smooth; add slowly one cup of stock, the juice of a tomato and half the juice from a can of mushrooms and a few of the mushrooms also. Lay the meat in and stew for 20 minutes. Have a small saucepan half full of boiling hot fat, then poach one egg for each person (one at a time), in this. Dish the meat and lay the eggs around it with a few tiny gherkins. Serve at once.



4.—Scalloped Cheese.

Butter a baking dish, put in a layer of bread, cut into inch square pieces, add a layer of cheese cut small, dust with salt and paprika, add more bread, about half a stale loaf, and one cup of cheese and one-half teaspoonful of salt. Beat two eggs light, add



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one pint of milk and pour over the bread and cheese. Bake for half an hour in a moderate oven.—From “Good Housekeeping Magazine.”

5.—Chicken Gumbo Soup.

Cut up a fowl, and dredge it with flour, salt and pepper; then put it into the kettle with 1 oz. of lard, 2 ozs. of butter and 2 ozs. of finely chopped onion and fry until quite brown; then add 4 qts. of water, cover the kettle and let simmer for 2 hours; add 20 oysters and half a cup chopped okra, and let it simmer half an hour longer, season with salt and cayenne and thicken with a little flour.



6.—Turkey Stuffed With Sausage.

Prepare a turkey for roasting; make the usual bread stuffing, only add one dozen little sausages. Have the butcher make them especially, about as big as one's little finger. Put them in with the stuffing and serve as usual.



7.—Vegetable Broth.

Slice two potatoes, a carrot, a turnip and



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an onion; put them into a qt. of water and boil gently for an hour; flavor with salt and sweet herbs; strain; add a teaspoonful of mushroom catsup and serve. The vegetables may be left in if a thick soup is desired.



8.—Stuffed Egg Salad.

Cook six eggs in boiling water for $\frac{1}{2}$ an hour, chill and shell them. Cut in halves lengthwise and remove the yolks without breaking the whites. Mash the yolks to a smooth paste with 2 tablespoonfuls of mayonnaise; add 3 tablespoonfuls of potted ham, 1 teaspoonful of lemon juice, a quarter of a teaspoonful of made mustard and a dash of cayenne. Refill the whites heaping them with the mixture. Arrange on lettuce leaves and serve with an extra dish of mayonnaise. —From "Table Talk," Philadelphia.



9.—Broiled Pork Tenderloins.

Wipe them with a damp cloth, brush them over with melted butter, dust with salt and pepper; broil carefully and garnish with French fried potatoes.



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10.—Codfish Soup.

Boil $\frac{1}{2}$ a pint of finely picked codfish in 2 qts. of water for fifteen minutes ; soften 3 ozs. of butter with a little of the boiling water and mix it until smooth with 1 oz. of flour and $\frac{1}{2}$ a teaspoonful of pepper ; add this to the codfish and boiling water and after boiling for 2 minutes, add 1 qt. of milk. When it boils again, stir in three well-beaten eggs and serve with croutons.



11.—Boiled Chicken.

Stuff a chicken with the following : 1 pt. of crumbs, 1 oz. of butter, $\frac{1}{2}$ teaspoonful of celery seed, $\frac{1}{2}$ a teaspoonful of pepper, $\frac{3}{4}$ of a teaspoonful of salt ; tie it closely and boil in 2 qts. of cold water. When boiled, serve with rice. Keep the water in which it was cooked for chicken soup.



12.—Black Bean Soup.

Pick over, wash and soak over night 1 pt. of black beans. In the morning drain them ; add 2 qts. fresh cold water and a bouquet of sweet herbs, and place at the side of the fire to simmer very gently until they break in



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pieces. When half done, add 1 good-sized onion roasted in a slow oven until well browned through, $\frac{1}{2}$ a medium-sized carrot cut fine and browned in a little fat, 1 scant teaspoonful of salt, 1 clove and 1 dozen pepper corns. When very tender, rub through a fine sieve and return to the fire. If the pulp is very thick, add sufficient boiling water or good brown stock to reduce to a creamy consistence. Taste and add seasoning as necessary. Cook together until browned 1 tablespoonful each of butter and flour; dilute smoothly with some of the soup; then turn into the kettle and stir until well mixed. Simmer 10 minutes longer. Place in the hot soup tureen some thin slices of lemon, quarters of hard-boiled egg and 4 tablespoonfuls of sherry; fill with the soup and send to the table.—From "Table Talk," Philadelphia.

13.—Oyster Bouillon.

Pick over and drain two dozen large oysters; then chop fine. Put in a double boiler and heat slowly so as to draw out as much juice as possible. Turn into a fine

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sieve and press out every particle of the liquor. Return this to the fire in an agate saucepan, beating into it the white of one egg. Bring to the boiling point, boil one minute; set aside without disturbing for five minutes, then strain through double cheese-cloth. Season, add an equal quantity of hot milk and serve.—From "Table Talk," Philadelphia.



14.—Queen's Orange Pudding.

One-fourth of a pound of sugar, lemon, 2 oranges, the yolks of five eggs. Grate the rind and squeeze the juice of the lemon and oranges; beat the yolks; add the rind, juice and sugar; beat well and bake in a pie tin lined with light paste.



15.—Potato Apples.

Two cups of hot riced potatoes, 2 tablespoonfuls butter, $\frac{1}{3}$ cup of grated cheese, $\frac{1}{2}$ teaspoonful salt, few grains of cayenne, slight grating of nutmeg, 2 tablespoonfuls thick cream, yolks of 2 eggs. Mix ingredients in the order given and beat thoroughly. Shape in form of small apples, roll in flour, egg and



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crumbs ; fry in deep fat, and drain on brown paper. Insert a clove at both stem and blossom end of each apple.—From “The Boston Cooking School Cook-Book.”



16.—A Recipe from Cape of Good Hope.

Take the fillet end of a leg of mutton ; cut it into small square pieces ; lay them in an earthen pan ; salt to taste, a small portion of garlic and a spoonful of curry powder ; squeeze a lemon over it, and let it stand (covered) over night. Put fat and lean pieces alternately on a skewer ; then directly broil them and serve on a bed of rice.



17.—Oyster Salad.

Boil a dozen small oysters in just enough water to cover them ; add a little salt and a little vinegar ; drain, and when cool arrange on lettuce leaves with a French or mayonnaise dressing.



18.—Baked Bean Soup.

Cover cold baked beans with water and let them simmer until soft ; add half the quantity of tomato ; strain ; add more water



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if too thick ; season with salt, pepper ; heat again and serve with bits of toast.

19.—Salmon Cutlets (ENGLISH).

Lay slices of salmon in a deep dish and pour over them a small quantity of oil with parsley and chives chopped fine. Let the slices lie in the oil for an hour or more ; fold them in a paper covered with the oil in which they have lain ; place them on a grid-iron, and let them broil over a slow fire for three-quarters of an hour. Serve with white caper sauce.

20.—Oysters with Bermuda Onions.

Remove the skins and successive layers, until no larger than walnuts, from four Bermuda onions. The remainder of the onions may be boiled and set aside for scalloped onions for a second dinner. Cut the small onions in the smallest of dice-shaped pieces and fry with 4 ozs. of butter until they turn yellow on the edges ; add fifty oysters and their juice, a tablespoonful of finely minced parsley, a saltspoonful each of salt and white pepper and a pinch of cayenne. As soon as the beards begin to ruffle, pour into a tureen



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and serve.—From “Good Housekeeping Magazine.”



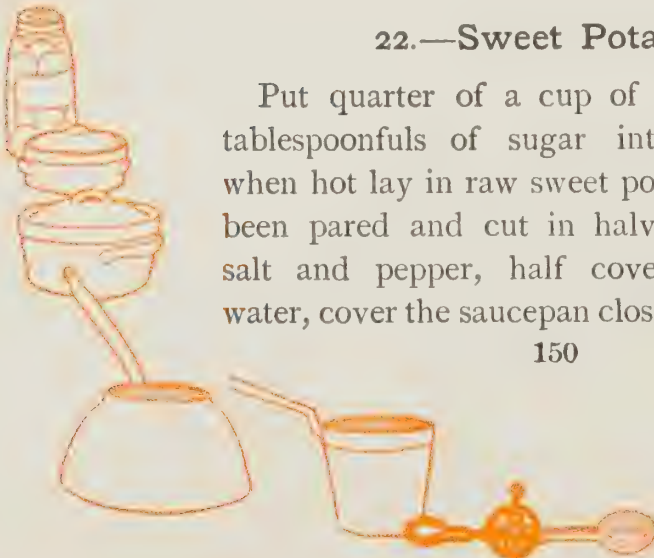
21.—Curried Eel.

Cut into two-inch lengths one large eel, put the pieces into a saucepan and cover with boiling water; add a tablespoonful of vinegar, a piece of lemon peel and a little salt; simmer for an hour. Cut up a small onion and fry it brown in a tablespoonful of butter, add two cupfuls of the water in which the fish was cooked. Mix together a teaspoonful of flour and a gill of cold water; rub it smooth and add a teaspoonful of curry powder. Add this to the liquid in the pan; strain; return it to the pan, add the pieces of eel; simmer fifteen minutes and serve with a border of boiled rice.



22.—Sweet Potatoes.

Put quarter of a cup of butter and two tablespoonfuls of sugar into a saucepan; when hot lay in raw sweet potatoes that have been pared and cut in halves; season with salt and pepper, half cover with boiling water, cover the saucepan closely and simmer;



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when tender and brown, take out the pieces carefully and pour the sauce over them.

23.—Prune Whip.

Wash a quarter of a pound of prunes and soak them over night. Cook them in the water in which they were soaked until quite soft. Remove the stones and press the prunes through a potato masher. Add a quarter of a cup of sugar and cook five minutes. Beat the whites of two eggs to a very stiff froth; add this with $\frac{1}{2}$ a tablespoonful of lemon juice to the prune pulp, stirring in lightly with a fork. Pile on a buttered shallow dish and bake twenty minutes in a slow oven. Serve cold with a custard made from the yolks of the eggs.—From “Good House-keeping Magazine.”



24.—Deviled Chestnuts.

Roast one pint of chestnuts and remove the shells; sprinkle them over with salt, cook for three minutes in butter; dust them with pepper and serve with lettuce salad.



25.—Cider Jelly.

Soak one ounce of gelatine in a cup of



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cold water; dissolve it with a quart of boiling water; add three cups of sugar, a pint of cider, the juice and rind of a lemon, strain through a fine sieve, and turn into molds which have been wet in cold water.



26.—Turnip Soup.

Crack a knuckle of veal; put it into a kettle with four quarts of water; simmer gently for four hours. Skim off the grease when cold; reheat and add an onion, a dozen white turnips, chopped fine, a little sweet marjoram. Simmer for an hour longer. Strain and add a cup of milk, a tablespoonful of butter and one of cornstarch which have been rubbed smooth together. Season with salt and pepper; let it come to a boil and serve at once.



27.—Lady Washington Cabbage.

Shred a small head of cabbage, and put it into a saucepan of boiling salted water; after the cabbage is in and the water boils again, put the saucepan back where it will just simmer. Cook a carrot until tender, cut in slices and cut out a fancy piece with a vegetable cutter. Butter timbale molds, lay a



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piece of carrot in the bottom of each ; when the cabbage is tender (about twenty minutes) drain and fill the molds with it. Put them in the oven for a few minutes to set. Turn out carefully and serve around a piece of corned beef, or on a platter by themselves and a white sauce around them.



28.—Apple Croquettes.

Pare, quarter and core sufficient tart apples to measure a pt. ; place in a saucepan with one small tablespoonful of butter and if the apples are not very juicy, a few tablespoonfuls of water. Cover closely and stew gently until tender ; then press through a sieve. Return to the fire and reduce until quite dry ; stir in a little sugar, leaving them still quite tart. Add 1 tablespoonful of cornstarch and $\frac{1}{4}$ of a teaspoonful of salt mixed to a thin paste with cold water ; stir until the apple is thickened, then draw aside to prevent burning ; cover and cook gently for fifteen minutes. If the apples are not very highly flavored, a small piece of stick cinnamon may be cooked with them for a few minutes. Turn out on a greased dish and set away until cold. Form into tiny cro-



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quettes, roll in bread-crumbs, dip into slightly-beaten egg, then roll again in crumbs and fry golden-brown in smoking-hot fat. They should not be shaped until time to fry them. Drain on unglazed paper and serve as an accompaniment to roast pork or goose. —From "Table Talk," Philadelphia.



29.—Rabbit Broth.

Put a rabbit cut into pieces in a saucepan with three quarts of cold water. Cut up half a pound of shin of beef; add it to the rabbit. Bring slowly to a boil; add salt and eight pepper corns just before boiling. Skim carefully; add an onion, half a turnip and a bunch of parsley; also a bay-leaf. Let simmer for three hours. Strain and when cold take off the fat. Serve a little boiled rice in it.



30.—Chestnut Balls.

Boil a qt. of French chestnuts. Take off the shells and skin them. Rub them fine through a sieve, add to them a tablespoonful of butter (heaping), salt, cayenne, and a few drops of onion juice; work all together with the back of a spoon. Add two table-



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spoonfuls of fine bread-crumbs and the yolk of an egg. Turn into a double boiler and stir until smoking hot. Put the mixture on a platter to cool. When cold form into balls, dip in egg and crumbs and fry in deep fat. Serve with game.





DECEMBER.

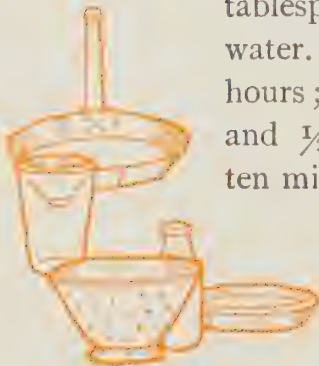
1.—Ragout de Jambon (HAM).

Make a sauce with a tablespoonful and a half of butter and one of flour ; stir smooth and add half a pint of hot water. Let it boil. When it boils put in the end of a ham ; add pepper, an onion, a clove, and let it simmer for half an hour. Then add peeled potatoes and let it simmer for half an hour longer. Serve. This is a good way to use up the end of a ham.



2.—Beef Soup.

Into a soup kettle put 3 lbs. of lean beef, 1 large carrot, chopped, 2 sliced onions, 2 tablespoonfuls of rice, with 4 qts. of cold water. Cover closely and simmer for three hours ; add 1 can of tomatoes, salt, pepper and $\frac{1}{2}$ a teaspoonful of ground cloves ; boil ten minutes and serve.



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3.—Boiled Mutton, Caper Sauce.

Boil the leg of mutton in a kettle of cold water until the meat is tender. Make a drawn butter and add to it a gill of capers. Serve with the mutton in a sauce-boat.



4.—Almond Custard.

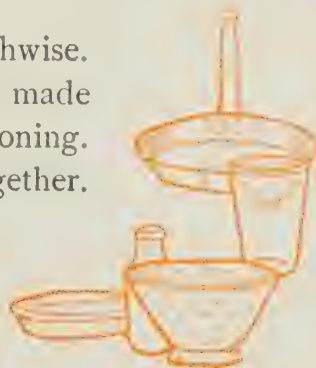
Put quarter of a cup of sugar into a granite saucepan; place over the fire; add a tablespoonful of lemon juice and melt until a golden brown. Pour this while hot into small custard cups, just a little in the bottom of each cup and while warm sprinkle over chopped almonds. Beat three eggs without separating until light; add four tablespoonfuls of sugar, and one and a half cups of milk. Fill the cups nearly full, stand them in a pan of hot water in a moderate oven for twenty minutes. Serve icy cold.



5.—Roast Pork Tenderloin.

Take two tenderloins and split lengthwise. Place 2 together and fill with dressing made of bread, onion, egg, sage and seasoning. Wind a string around to keep them together.

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Season on the outside and tack on with toothpicks 3 slices of bacon. Roast as you would any other roast about 45 minutes.—From “Good Housekeeping Magazine.”



6.—Chestnut Soup.

Shell and blanch 1 qt. of chestnuts; put them in a saucepan with 1 pt. of white stock and simmer gently until tender. Press them through a fine sieve; add 1 pt. of hot milk, a squeeze of onion juice, a bay leaf, $\frac{1}{4}$ of a teaspoonful of celery seed, a blade of mace and 2 cloves; put this back on the fire, thicken with 2 tablespoonfuls of flour and 2 of butter, rubbed smooth; stir and cook for about 5 minutes; strain again, season with salt and pepper, and serve.



7.—Carrot Saute.

Pare and cut into dice enough carrots to make a cupful; boil them in stock until tender. Let them boil hard but do not let the pieces be broken. Into a saucepan put a tablespoonful of butter and when very hot, add the carrots; season with salt and pepper. When slightly browned serve.



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8.—Steamed Prune Pudding.

Beat two eggs until light and thick ; add 1 cupful of milk, 1 cupful of sugar, $1\frac{1}{2}$ cupfuls of prunes, measured after they have been soaked, pitted and quartered, $\frac{1}{2}$ a cupful of chopped beef suet, $\frac{1}{2}$ of a teaspoonful of salt and sufficient flour to make a very thick batter, stirring in two teaspoonfuls of baking powder before all the flour has been added. Turn into a greased pudding mold with cover and steam for $1\frac{1}{2}$ hours. Serve with a liquid sauce.—From "Table Talk," Philadelphia.



9.—Turnip Bisque.

Boil until tender one dozen small white turnips and an onion until tender. Rub them through a sieve. Into a saucepan put two tablespoonfuls of butter ; when melted add two of cornstarch ; rub smooth, add a quart of hot milk and the turnips ; season with salt and pepper ; let come to a boil and serve.



10.—Apricot Pudding.

One-fourth of a pound of hominy, one-half



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a pound of granulated sugar, one-half a pound of dried apricots, one quart of water. Wash the apricots, add the hominy and soak over night. Cook four hours in a double boiler, stirring frequently, and add the sugar when half done. Pour into small molds and serve when cold.—From “Table Talk,” Philadelphia.



11.—Celery au Gratin.

Cut up a head of celery into inch lengths. Cover with boiling salted water and simmer until tender. Butter a baking dish. Make a white sauce with a cupful of the water in which the celery was boiled and 1 tablespoonful each of butter and flour and a pinch of salt. Into the baking dish put first a layer of celery, then sauce, and continue until the dish is full; sprinkle grated cheese over, and on that grated bread-crumbs. Brown in the oven and serve.



12.—Pot Roast.

Wipe four pounds of beef from the rump. Put it into a hot frying pan and sear all sides. Put it then into pot with one cup



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of water and simmer gently. If the water boils away too much, add just enough more to keep it from burning. Have it covered closely; serve with a garnish of boiled carrots.

13.—A New Consomme Soup.

Put two pounds of perfectly lean steak in a hot frying-pan, and let it cook quickly to a deep brown on both sides; when so browned chop fine, cover with two qts. of cold, strong, highly flavored stock, add the half-beaten whites and crushed shells of two eggs, beat well, then just bring to a boil, stirring most of the time. When the boiling point is reached, draw the kettle back where it will just simmer and keep at that point for half an hour closely covered. Dip a napkin into boiling water, wring dry, and strain the soup through it.—From "Good Housekeeping Magazine."

14.—Macaroon Charlotte.

Rub smooth 3 level tablespoonfuls of corn-starch in a little cold water; add it to one cup of boiling water. Stir and let it cook on the stove until smooth and transparent.



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Whip the whites of three eggs very stiff, beat in to them the cornstarch, a little at a time, add $\frac{1}{4}$ of a cup of sugar, a little vanilla and five grated macaroons. Mix carefully and turn into a mold. When cold and set, serve with a boiled custard or whipped cream.

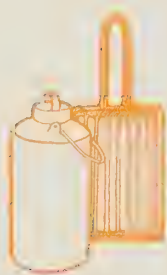


15.—Spare Rib.

Rub the piece with salt and pepper; put it in a dripping pan, with $\frac{1}{2}$ a pt. of water; baste very often; cook very well done and serve with apple sauce.

16.—Celery Soup.

Put $\frac{1}{2}$ a pint of rice into 2 qts. of boiling milk with 1 head of celery cut very fine; cover and let it stew over boiling water until the celery is tender; season to the taste with butter, salt and white pepper, and a little mace if liked. Have two well-beaten eggs in the tureen; pour in the soup, scatter toasted squares over the top.



17.—Potatoes en Surprise.

Mix together 2 cupfuls of hot riced potatoes, 2 tablespoonfuls of butter, $\frac{1}{2}$ a tablespoonful of salt, a dash of white pepper, $\frac{1}{4}$



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teaspoonful celery salt, a few grains of cayenne, a few drops of onion juice and the yolk of 1 egg. Beat the mixture with a fork until smooth, shape into small nests and fill the tiny depressions with creamed chicken; cover with the potato mixture, then flour, egg and crumb; fry in deep fat and drain on brown paper.—From “Good Housekeeping Magazine.”



18.—Chestnut Mold.

Take a qt. of French chestnuts; boil them, drain, remove the shells and skins. Put them on to boil again. When quite soft put them through a sieve, add a tablespoonful of lemon juice and enough melted sugar to make quite sweet. Soak an ounce of gelatine in half a cupful of cold water, then dissolve it in half a cupful of boiling water. Mix well and when it begins to thicken, add a pint of rich cream beaten to a stiff froth. Turn into a mold and when hard serve.



19.—Cod Baked with Tomatoes.

Make a pint of tomato sauce with half a can of tomatoes. Skin a piece of codfish, about 3 lbs., the tail piece is best for this.



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Lay it in a baking-pan and baste with the tomato sauce. Bake the fish until the flesh begins to pull away from the bones; keep basting about every fifteen minutes. Serve the remainder of the sauce with the fish. Garnish with parsley.



20.—Soup Mongole.

Cut into thin slices then into straws, 1 medium sized carrot, 1 white turnip and 1 leek; put them into a saucepan with $\frac{1}{2}$ of a tablespoonful of butter; cover and cook slowly for 5 minutes. Into a second saucepan put $\frac{1}{2}$ of a can of tomatoes, $\frac{1}{2}$ a can of peas drained and mashed, 1 teaspoonful of butter, $\frac{1}{2}$ of a teaspoonful of salt, $\frac{1}{2}$ of a teaspoonful of white pepper and 1 pt. of veal stock and simmer gently for $\frac{1}{2}$ an hour; then press through a sieve. Add the cooked vegetable straws, more seasoning if needed, and 1 teaspoonful of cornstarch rubbed to a thin paste with cold water. Stir and simmer for 5 minutes and it is ready to serve.—From "Table Talk," Philadelphia.



21.—Amber Pudding.

One lb. of sugar, 3 ozs. of butter creamed,



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2 lemons, juice and grated rind, seven eggs. Stir part of the sugar in the butter, add the yolks, the rest of the sugar, and the lemon ; beat very light, beat the whites to a stiff froth, and beat all together lightly ; pour in deep pans lined with paste and bake $\frac{1}{2}$ an hour ; to be eaten cold.



22.—Ruffled Oysters.

Into a saucepan put a tablespoonful of butter and when it has melted, add a dozen oysters that have been drained dry. Shake the saucepan every little while so they will not burn. When the gills are ruffled, take them out and save the juice that has come from them. Rub 1 tablespoonful of butter and 1 of flour together ; add the juice and let boil up once. Pour over the oysters or put the oysters back into the sauce if they have become cooled. Serve on rounds of toast.



23.—Navarin (MUTTON).

Take a piece of mutton, the shoulder or neck, and cut it into thick pieces. Brown them in a little butter in a saucepan ; sprinkle half a tablespoonful of flour over, let it brown



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but not burn ; then pour half a pint of hot water, add pepper and salt, a bouquet and a clove of garlic. Cover and let simmer. Peel and cut into slices two turnips ; fry them in a little butter, and a little sugar ; lay them on the meat and let all simmer for an hour. Serve the meat and turnip on a platter with the gravy strained and poured over it.



24.—Halibut a la Poulette.

Clean a slice of halibut weighing $1\frac{1}{2}$ lbs. ; cut it into 8 fillets. To $\frac{1}{4}$ of a cup of melted butter add $\frac{1}{8}$ of a teaspoonful of pepper, 2 teaspoonfuls of lemon juice, a few drops of onion juice, and $\frac{1}{4}$ of a teaspoonful of salt. Put the dish containing the seasoned butter in a pan of hot water to keep the butter melted. Lift each fillet of halibut separately on a fork, dip in the butter, roll, and skewer with a toothpick. Lay in a shallow pan, dredge with flour and bake for 12 minutes in a hot oven. Remove the skewer ; lay the fillets on a hot plate, pour around $1\frac{1}{2}$ cupfuls of Bechamel sauce and garnish with the yolks of 2 hard boiled eggs rubbed through a strainer. Garnish with the



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whites.—From “Good Housekeeping Magazine.”

25.—Corn Pudding.

Put the contents of a can of corn through a meat chopper. Into a baking dish put two tablespoonfuls of butter; when hot add the corn, a teaspoonful of sugar, salt and pepper; cook and stir for a few minutes; add and stir in three beaten eggs, and place in the oven until slightly browned; remove, fold a napkin around the dish and serve.



26.—Peanut Soup.

Cover 1 pt. of shelled peanuts with 1 qt. of boiling water and simmer until they can be pressed through a sieve. Add a qt. of milk, simmer an hour; season with salt and pepper.



27.—Ham Cooked in Cider.

Cover a ham with cold water and let it soak over night. In the morning trim it and put it in a kettle and cover with cold water; add 1 pt. of cider and $\frac{1}{2}$ a cup of brown sugar. Simmer for 4 hours. Take



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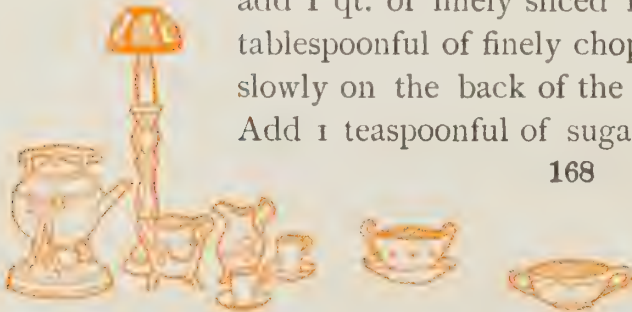
from the water, remove the skin, stick about 2 dozen cloves into the ham, rub it well with brown sugar and place it in a dripping pan with 1 pt. of cider. Bake for an hour and baste often. Remove the ham, strain the liquor, season with a little pepper and serve with the ham.

28.—Indian Meal Pudding (BOILED).



Scald a quart of milk, add 1 qt. meal gradually; when boiling hot also half a pound of beef suet and a teaspoonful of salt. When it gets cold add the yolks of three eggs, beaten light with three heaping tablespoonfuls of sugar; then add the well-beaten whites. Dip a cloth in hot water, flour it, put in the mixture, tie very loosely as it will swell very much. Boil five hours. Serve hot with butter and sugar sauce.

29.—Turnip Ragout.



Melt 3 tablespoonfuls of butter; when hot add 1 qt. of finely sliced raw turnips with 1 tablespoonful of finely chopped onion. Cook slowly on the back of the stove until tender. Add 1 teaspoonful of sugar, 1 teaspoonful of

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salt and 2 tablespoonfuls of flour. Cook 2 minutes, then add 1 cup of milk, beef or chicken stock and let it simmer for fifteen minutes.—From “Good Housekeeping Magazine.”



30.—Soup a la Royal, No. 2.

Beat two eggs thoroughly with half a cup of milk or stock; add salt to taste. Cook this in a double boiler, slowly; when very thick turn out on a dish to cool. When cold cut into blocks and put them in the tureen, and pour hot clear soup over them.



31.—Betsy Pudding.

Grease a deep pie dish and cover it with bread-crumbs; over this put a layer of jam, then a layer of bread-crumbs. Mix $\frac{1}{2}$ a pint of milk, a teaspoonful of sugar and a well-beaten egg; pour this over the bread-crumbs. Dot little bits of butter over the top. Let the pudding soak for half an hour, then bake for three-quarters of an hour in a moderate oven.



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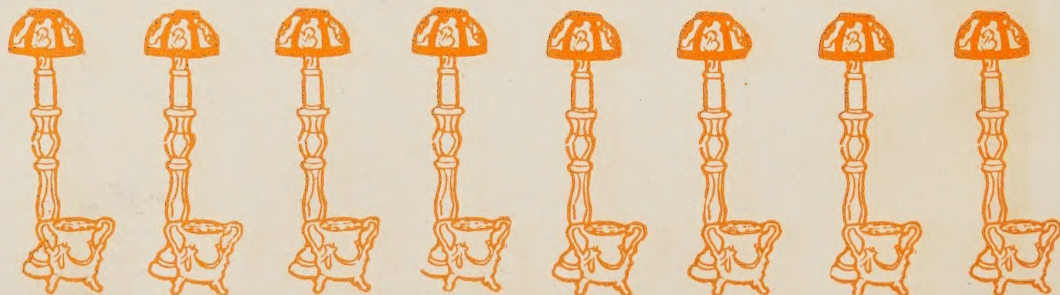
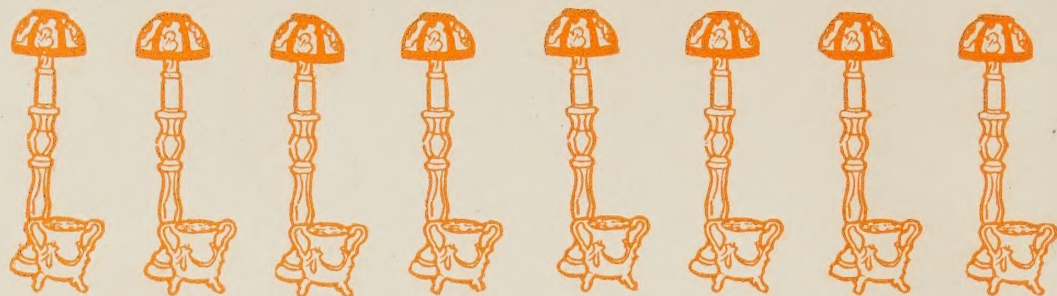
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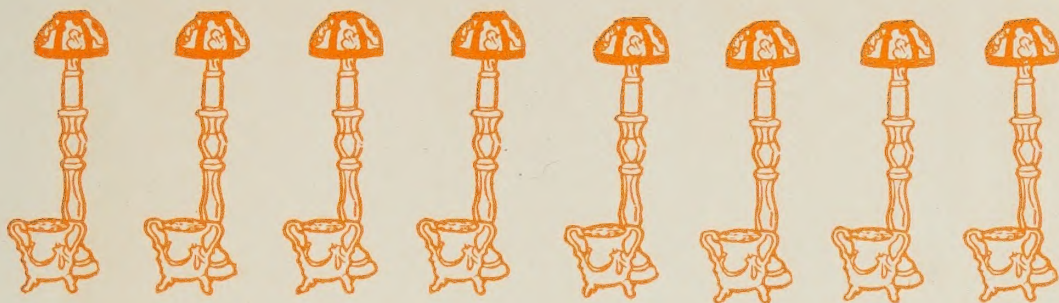
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